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TESTED RECIPES



BY THE LADIES AUXILIARY
OF THE MAPLE AVENUE HOSPITAL
OF DUBOIS PA

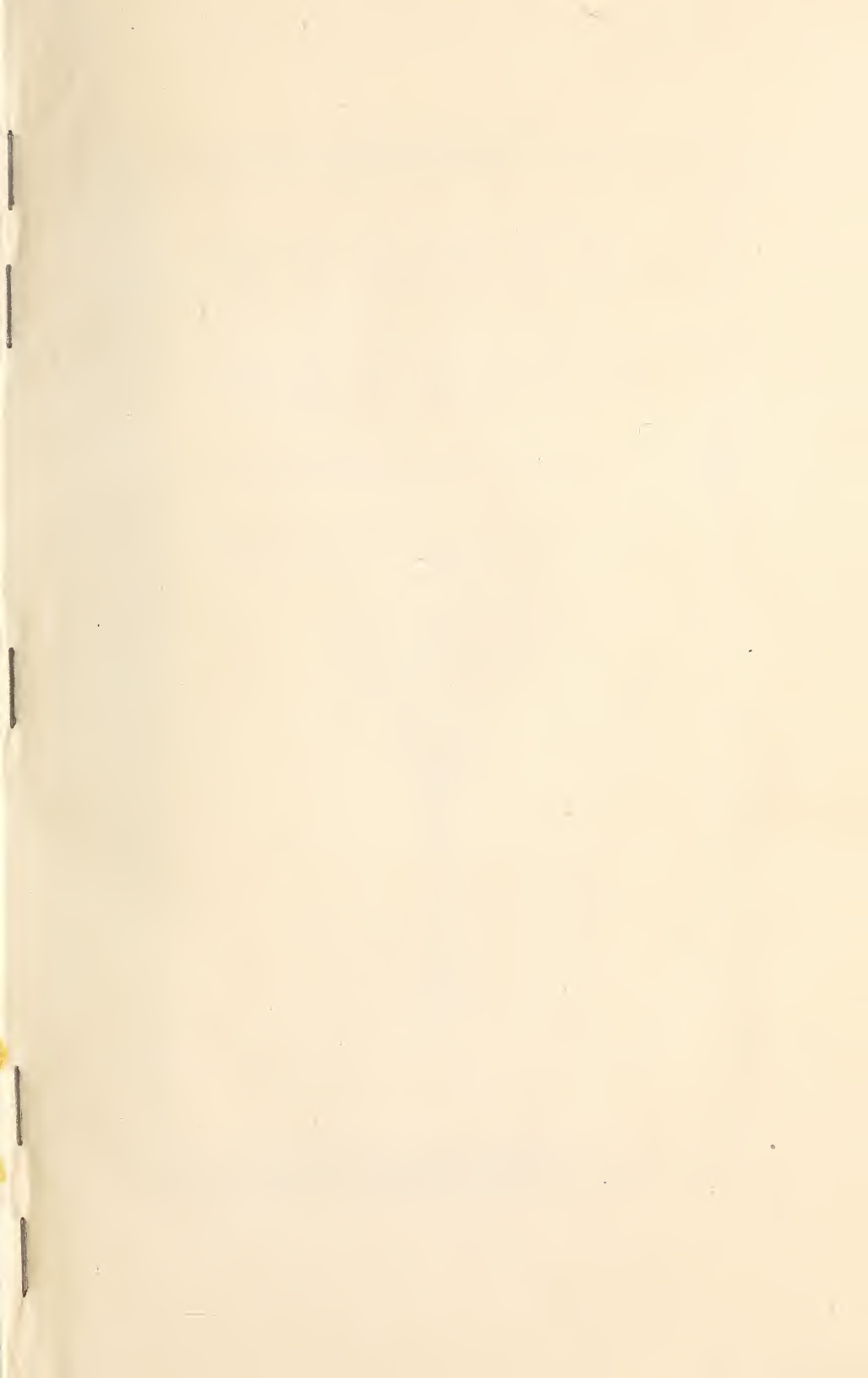


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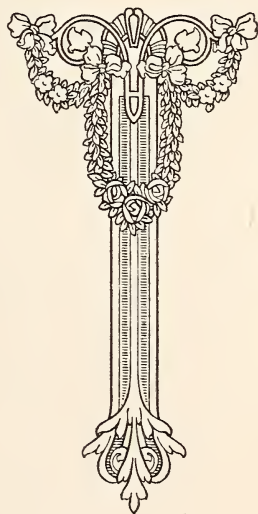
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Du Bois, Pa. Maple Avenue Hospital.
Ladies' auxiliary

TESTED RECIPES

BY THE LADIES' AUXILIARY OF
THE MAPLE AVENUE HOSPITAL
OF DUBOIS, PA.



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no 1.



THE CATHEDRAL
DU BOIS-LEZ
DU BOIS-LEZ
DU BOIS-LEZ

Ed. E. C. 12-17.

COVER DESIGNED BY
HARRINGTON & HOWARD
DUBOIS, PA., ARCHITECTS
OF THE MAPLE AVENUE
HOSPITAL BUILDINGS. . .

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PREFACE

THIS volume has been prepared by the LADIES' AUXILIARY of the Maple Avenue Hospital. We do not claim for it a place among complete cook books, but commend it to all those interested in a collection of tried recipes.

We hereby express our thanks to all who have in any way assisted us in our work.

Committee.



GREETING

IN this little book you'll find
Treasures rich from many minds;
With each recipe here given
All the famous cooks have striven,
Brought it to perfection true
Ere they offered it to you,
In this book so simply dressed
(Bearing thru the watchword "test")
That will make your joy complete
With the good things you can eat,
If you will only try each day
Some new dish in just the way
Noted dames have written here.
Measures given do not fear,
For our watchword "test," you see,
Maketh sure each recipe.

Anon.

TO BE A GOOD COOK means a knowledge of all fruits, herbs, balms and spices, and of all that is healing and sweet in fields and groves, savory in meats. It means carefulness, inventiveness, watchfulness, willingness and readiness of appliance. It means the economy of your great-grandmothers and the science of modern chemists. It means much tasting and no wasting; it means English throness, French art and Arabian hospitality; it means in fine that you are to be perfectly and always ladies, and are to see that everybody has something nice to eat.

Ruskin



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GENERAL PRINTERS
DuBois, Pa.

SOUPS

*“If you would make a good beginning,
Your guests’ good will and praise be winning,
The thing to set the ball a-spinning
Is good, hot soup.”*

Clam Soup.

25 clams chopped fine; 4 hard boiled eggs; 4 potatoes; 1 quart of milk; 2 tablespoonsful of butter; one-half dozen of allspice; a few whole cloves; a blade of mace; salt to taste and a few butter balls.

MRS. S. M. DAVENPORT.

Pimento Soup.

3 pints of chicken stock; 1 cup of boiled rice (boiled separately); 5 pimentos.

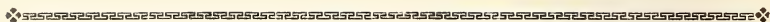
Heat and put thru strainer; add one beaten yolk of egg; one-half cup of cream. Add enough salt to taste. Serve with whipped cream with dash paprika on top.

MRS. TAYLOR MOORE.

Oyster Cocktail.

Drain liquor from small oysters and place on ice. Add 2 tablespoonfuls of lemon juice; 2 tablespoonfuls of tomato catsup; salt to taste; 1 teaspoonful of horseradish and 10 drops of tobasco sauce.

MRS. F. B. CALVIN.



Mushroom Soup.

Three spoonsful of flour browned with a little butter; small onion; small tomato; pepper and salt to taste.

Put in the mushrooms and add cream or chicken broth. Boil a few minutes and strain.

Chili Conarni.

2 lbs. of Kidney beans; 1 lb. of Hamburg steak; 1 can of tomatoes; 3 medium sized onions; one-half teaspoonful of chili powder; seasoning to taste.

Soak beans over night and cook until tender. Fry the hamburg loose; fry onions and mix all together, enough water added to make good soup.

MRS. M. O. HETRICK.

MEATS

*"A maxim, too, that must not be forgot,
Whatever be your dinner, serve it hot;
Your fine ragouts, like epigrams, require
A little salt—but to be full of fire."*

The Banquet.

Shredded Wheat Oyster, Meat or Vegetable Patties.

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, pickled and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

Spanish Steak.

Pound into one pound of round steak all the flour it requires; then fry and brown in butter. Now cover it with 6 sliced onions, 4 sliced mangoes and a can of tomatoes. Season with salt and pepper and bake slowly for two hours. Have skillet covered while baking.

MRS. E. W. FAIR.

Spanish Steak.

Place a prime Sirloin steak, three-quarters of an inch or more thick, in a buttered pan, preferably granite or aluminum, with pepper and salt sprinkled over it; add one medium sized onion and one very large pepper chopped finely, dot thickly with lumps of butter, then add a can of tomatoes which have been strained thru a sieve to remove the seeds and which have been heated until scalding. This mixture should be poured around the steak and then bake uncovered, in a very hot oven from 35 to 45 minutes. If the tomatoes cook out, add more so that there will be plenty of sauce around the meat. Take out the steak and thicken the sauce with flour until creamy. If tomatoes are sour add a pinch of Arm & Hammer Baking soda or a little sugar.

MRS. D. J. CARSON.

Meat Loaf.

1 pound of Hamburg steak; one-half pound of sausage meat; 1 egg; one teaspoonful of Rumford Baking Powder; 1 teaspoonful of pepper; 1 level tablespoonful of salt; 1 level tablespoonful of minced onion; 1 cup of beef broth; 1 cup of bread crumbs.

Mix well and roll in more crumbs. While loaf is baking, baste often with beef broth.

MRS JERRY MILLER.

Filling for Roast.

Chop fine one small onion and fry in three level tablespoonfuls of butter. When brown, add one-fourth pound of loose sausage. Fry a few minutes more and add three-fourths of a loaf of bread broken in small pieces, and almost the same amount of cold

potatoes cut in small cubes; two tablespoonfuls of chopped parsley; one-half cup of celery cut in small pieces. Salt and pepper to taste. When mixed thoroughly add one egg beaten light and let all heat thoroughly before removing from fire. Fill roast.

MRS. JNO. G. LINK.

Meat Pie.

One cup of milk; one tablespoonful of corn starch; yolks of two eggs. Boil to a sauce. Season with one teaspoonful of salt, one teaspoonful of celery salt, a little pepper, butter the size of an egg. After removing from the fire, add one cup of ground beef (cooked), whites of two eggs beat light. Stir together and bake for 20 minutes.

MISS CLARA KURTZ

Meat Balls.

To one cup of lean beef, veal or chicken chopped very fine, add one tablespoonful of bread crumbs, one tablespoonful of melted butter, one egg (beaten). Mix all together and moisten with a little stock or milk—just enough to make it stick together. Make into balls as large as hickory nuts and fry in butter until it becomes a nice brown. Drop into soup just before serving. Use cooked meat.

EVA K. TRUXAL.

Meat Loaf.

Three pounds of raw meat chopped fine; butter, size of an egg; three tablespoonfuls of cream; three eggs; 4 crackers; one tablespoonful of salt; one teaspoonful of pepper.

Mix and bake for two and one-half hours basting with butter and water.

MRS. BLOOM.



Barbicued Beef.

1½ lbs. beef; 1 lb. veal; ½ lb. salt pork; 6 milk crackers; 3 eggs; ½ tablespoonful of salt; 1 teaspoonful of cayenne; 1 tablespoonful of lemon juice; 1 grated onion; 1½ cups of milk.

MRS. QUINN.

Mexican Steak.

Round steak, 1½ inches thick; 1 pint or one-half can of tomatoes; 1 pint chopped onions; 1 pint sweet peppers.

Brown steak quickly; cover with layers of vegetables seasoned. Bake 1½ hours.

MRS. J. F. SPRANKLE.

Round Steak Roast.

Place a thick cut of round steak in a roasting pan; slice over it four or five onions, 3 tomatoes, or use canned tomatoes, and season well. Sprinkle flour over all, dot with butter and roast until well browned, about 2½ hours.

OLIVE E. HIBNER.

Stuffed Pork Chops.

Have filling of bread crumbs, a little onion, salt, pepper, and a small piece of butter. Get pork chops extra thick and have a pocket slit in each, fill, sew opening, or hold together with tooth picks. Bake in a moderate oven for an hour.

MRS. J. C. HUGHES,
DuBois, Pa.

Panned Steak.

Get round steak cut very thick. Pound in this about one cup of flour. Have a pan very hot, with butter melted. Put in steak and brown well on both sides (turning often). Have one good sized onion, cut fine, spread over steak; cover all with water and put in oven with moderate fire and bake about one hour. Delicious.

MRS. A. M. HUGHES,
Wilksburg, Pa.

Yorkshire Pudding.

Two eggs; one cup of milk; one-half cup of flour; salt.

When roast is nearly done take out and grease another tin and put meat on dough and bake one-half hour.

MRS. NIEMAN.

Meat Packages.

Cook a rather small head of cabbage ten minutes in two quarts of water. Remove from water and take apart leaf by leaf. Have ready $1\frac{1}{2}$ pounds of fresh pork (loin is best) ground and mixed with one cup of rice, salt and pepper to taste. Have a tablespoonful of rice and meat wrapped in each leaf and fastened with a tooth pick. Put the remainder of the cabbage back in the water the whole head was cooked in, with a quart of sauer kraut. Lay packages on top of the cabbage and kraut and cook $2\frac{1}{2}$ hours.

MRS. D. M. DeHAAS,
Fairchance, Pa.



A Good Way To Serve Beefsteak.

Have the beefsteak broiled and when almost ready to serve pour over it four tablespoonsful of catsup and two tablespoonsful of Worcestershire sauce. Turn over and serve hot.

MRS. W. C. PENTZ.

VEGETABLES

"Diet cures mair than doctors."
—*Old Scotch Proverb.*

Creamed Onions.

One dozen of onions, stew until done, put in hot water. Take one tablespoon of butter, melt, and one tablespoonful of flour, one-half pint of milk, salt and pepper to taste.

MRS. E. E. MILLER.

Baked Sweet Potatoes.

Peel potatoes, cut in halves, lay in pan and cover potatoes with butter, salt and pepper and bake in a moderate oven for about forty minutes.

HAZEL LIDDLE.

Corn Pudding.

12 ears of corn grated; 3 eggs; two tablespoonfuls of sugar; 1 teaspoonful of salt; butter size of a walnut; 1 quart or 1½ pint of milk. Bake one hour.

MRS. LOVE.

Stuffed Baked Peppers.

Cut green peppers in halves, take out seed and fill with the following: Chop fine, veal, chicken or beef, mix with tomatoes and bread crumbs, dot with butter and bake 30 minutes in a slow oven.

MRS. ALEXANDER M. HUGHES,
Wilkinsburg, Pa.



Asparagus With Lemon Sauce.

Wash in cold water and tie stalks in a bunch, having tops all one and set in a kettle of boiling, salted water and cook until lower ends are tender. Remove to hot platter and pour over the following sauce:

Melt two tablespoonsful of butter and stir in two tablespoonsful of flour, then add $\frac{1}{2}$ teaspoonful of salt, one-fourth teaspoonful of pepper, one pint of hot milk; stir until it cooks up twice; remove and at this point add another tablespoonful of butter, juice of one lemon, and the beaten yolks of two eggs. Whip until well mixed.

MRS. FRANK I. SCHWEM.

Cauliflower Fried.

Boil in salted water till about half-done. Mix two eggs and a tablespoonful of flour and a tablespoonful of milk. Dip cauliflower in mixture and fry in hot butter.

MRS. A. M. HUGHES,
Wilkesburg, Pa.

Green Corn Pudding.

Roll six crackers or have stale bread crumbs, sprinkle a layer of crumbs in bake dish, then one cup of corn, then crumbs and corn again. Season with salt and pepper and add bits of butter. Cover top with crumbs. Add two eggs well beaten with one cup of milk. Pour over all and bake for one hour.

MRS. J. C. HUGHES.

Sweet Potato Balls.

Cook sweet potatoes real soft with jackets on; pare and mash them while hot, put in teaspoonful of butter, grate half an onion, salt and pepper, roll in balls in shredded wheat biscuit crumbs and fry in deep fat til brown.

MRS. J. VERNON HUGHES.

Stuffed Peppers.

To stuff six sweet peppers from which the seeds have been removed, take two cups of bread crumbs, butter the size of an egg and a small onion chopped fine. Melt the butter, add the onion and mix with the bread crumbs and add a little celery salt or Poultry seasoning, salt and pepper to taste. Fill the peppers with the mixture, lay a thin slice of bacon on top of each pepper. Bake one-half hour in a moderate oven.

MRS. E. G. BOOSE.

Onion Au Gratiu.

Boil a few onions until soft and strain. Make a thin cream sauce, add a small amount of soup stock and the onion, salt and pepper. Put grated cheese in each dish served. Over this pour hot soup. Place round pieces of buttered toast in the very last thing.

MRS. J. F. SPRANKLE.

SALADS

"Change is the sauce that sharpens appetite."

Pineapple and Celery Salad.

Peel, eye and shred a small, ripe pineapple; set in ice until thoroughly chilled; then mix this with a cup of finely chopped, crisp, white celery, and a sweet red pepper cut in dices. Sprinkle over this a little French dressing, and let stand a few minutes. Then mix with mayonnaise and whipped cream and garnish with nut meats. Serve on lettuce leaves.

EVA K. TRUXAL.

Oil Dressing.

4 green peppers (ground); one large can of pimentos (ground); one large bottle of catsup; one onion (ground); 3 hard boiled eggs put through the grinder and put in last; salt; paprika; five table-spoonsful of vinegar; twelve table-spoonsful of oil, mixed well. This is very good on head lettuce or cold meats. It will also keep some time on ice.

Mayonnaise Dressing.

Beat the yolks of three eggs and one cup of oil together. Add the juice of one-half lemon; one table-spoonful of vinegar; one table-spoonful of sugar; one-half teaspoonful of mustard (scant); dash of sayenne pepper. Cream together two table-spoonsful of butter and two table-spoonsful of flour, add one

pint of boiling water and cook a little. When cold, beat into the mayonnaise.

MRS. CORBETT.

Mayonnaise Dressing.

One-half cup of vinegar; one-half cup of water; one tablespoonful of sugar; one teaspoonful of salt. Let the vinegar and water get luke warm, (do not boil). Mix a tablespoonful of mustard and a tablespoonful of flour with water until perfectly smooth. Beat well yolks of two eggs and add the mustard and flour. Pour all in the vinegar and mix well, put on the fire and let come to a boil. Add a small piece of butter. Beat for ten minutes. Thin with cream when ready to serve.

MRS. ALEXANDER M. HUGHES

Wilksburg, Pa.

Fish Salad.

A chopped fish salad made of any kind of cold, white fish, hashed with hard boiled eggs, a tablespoonful of lemon juice, and about one-half of a cucumber if desired, mix with salad dressing and serve on crisp lettuce.

MRS. TWILA HUGHES

Fruit Salad—(Sweet).

2 bananas; 1 large apple; 1 orange; 4 slices of pineapple; one-half pound of white grapes seeded.

Let stand and chill; drain off all juice. Whip to a stiff froth one-half pint of cream, add one teaspoonful of vanilla, two tablespoonsful of sugar. Mix and serve on lettuce.

MRS. J. C. HUGHES.

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CHURCH & DWIGHT CO., New York

Russian Dressing.

1 cup of oil mayonnaise; three-fourths cup of chili sauce; 1 teaspoonful chopped chives; one table-spoonful of No. 1 Sauce or Worcheshire sauce.

MRS. B. M. MARLIN.

Iroquois Red Dressing.

1 large can of red sweet peppers; 3 green pep-pers; 1 bottle of catsup; 11 table-spoonsful of Olive oil; 3 table-spoonsful of vinegar; salt and pepper to taste. Use on baked beans, lettuce, tomatoes, endive and cucumbers.

MRS. GRACE B. HAY

Russian Dressing.

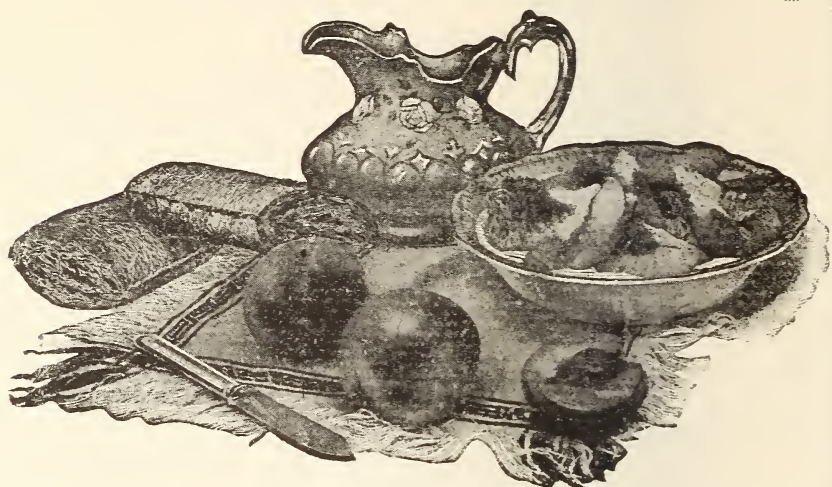
4 hard boiled eggs; 4 pimentoes; 2 green pep-pers; celery; 1 onion; a little cheese.

Put all of this mixture through the grinder and drain perfectly dry. Make mayonnaise of eggs and oil flavored and colored with catsup. Add mixture to mayonnaise and serve with head lettuce.

Jellied Cabbage Salad.

Soften one package of gelatine in a half cup of cold water and dissolve in a cup and a half of boiling water. When cool, add two cups of chopped cab-bage; 1 cup of chopped celery; 3 green peppers; 3 red peppers chopped fine; 1 table-spoonful salt (small); one-half cup of sugar; one-half cup of lemon juice; one fourth cup of vinegar.

Mix thoroughly together and turn into a quart brick mold, or into individual molds. To serve it in brick molds cut into cubes about two inches in diam-



Shredded Wheat Dishes

A dainty, wholesome, appetizing meal can be prepared with Shredded Wheat Biscuit "in a jiffy." It is ready-cooked and ready-to-serve. You can do things with it that are not possible with any other "breakfast food." It is the only cereal food made in Biscuit form. Combined with fresh and preserved fruit, or with creamed meats or creamed vegetables, or simply eaten as a breakfast food with milk or cream, it is delicious, nourishing and satisfying.

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eter, set on lettuce leaves with a figure cut from a slice of cooked beet above. Serve with mayonnaise dressing.

MRS. G. W. GANN.

Salad.

Fill tomato shells with minced pineapple, celery, chopped nuts and mayonnaise dressing and garnish with greens.

MRS. C. C. GOODMAN.

Cooked Salad Dressing.

Put one cup of hot water, one-fourth cup of lemon and vinegar or just vinegar and water into a double boiler, add two tablespoonsful of oil, and two tablespoonsful of flour and rub together until thick. Cook until it assumes the consistency of custard; remove from fire and add the beaten yokes of two or three eggs while hot, and when this is cool add one cup of oil by dropping. Season to taste with salt, pepper and mustard. Beat with Dover beater until light and thin with cream if desired.

MRS. CLAYTON SCOTT,
Shamokin, Pa.

Fruit Salad Dressing.

Two eggs well beaten, yolks and whites together, one-half teaspoonful of mustard rubbed to paste with cold water; three tablespoonsful of sweet cream; one-half cup of sugar, and lemon juice enough to suit the taste. Beat all thoroughly and cook until thick. Add whipped cream just before serving. Delicious.

MRS. L. C. HUBBS.

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Mayonnaise Dressing.

One teaspoonful of mustard; 1 tablespoonful of flour; yolks of two eggs; pinch of salt; one-half tablespoonful of sugar; three-fourths cup of sweet milk.

Mix all together; put on stove and let boil until it becomes thick enough to drop from knife. Then take from fire, let cool a few seconds and add butter the size of a walnut, one-fourth cup of vinegar and pepper to suit taste.

MRS. E. M. LIDDLE.

Beet Salad.

Dice four medium sized boiled beets that have been well cooked. Mix with this two or three hard boiled eggs. A little celery may also be added. Mix with boiled dressing to which a little mustard has been added. Serve on lettuce.

MRS. E. G. BOOSE.

Mayonnaise Dressing.

Yolks of five eggs; 1 teaspoonful of salt; one-half cup of vinegar; one-half cup of butter; 1 tablespoonful of sugar; one-half teaspoonful of mustard.

Beat the eggs well; add other ingredients; cook in a double boiler, stirring constantly.

MRS. S. M. DAVENPORT.

Jellied Cucumber Salad.

Soak one envelope of gelatine in a half cup of cold water. Take two cucumbers and put one thru the food chopper; cook one in pint of boiling water; simmer for ten minutes, then strain and add water to

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Will Find This the*

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PITTSBURGH, PA.

gelatine. Add one-half cup of mild vinegar, one-half cup of sugar and one teaspoonful of salt. Add the balance of the second cucumber which has not been cooked. Use coloring and put in mold.

MRS. ORCUTT,
Clearfield, Pa.

Fruit Salad.

1 cup of Malaga grapes; 1 cup of canned cherries; 1 cup of pineapple; 1 cup of sliced apples; one cup of English walnuts; one-half cup of seedless raisins; 1 large orange cut fine.

Dressing—Beat together two eggs, three teaspoonsful of sugar, one-fourth teaspoonful of mustard, 1 tablespoon of cream, three tablespoonsful of lemon juice and a pinch of salt. Cook in double boiler. When cool add one-half pint of whipped cream. Do not whip it very stiff.

BETTY CRICKS.

Tomato and Asparagus Salad.

Take ring of sliced tomato one inch thick. Stick through it three stalks of canned asparagus. Garnish with stuffed olives, with almonds and Italian chestnuts that have been parboiled and blanched. Serve with French dressing.

MRS. SPRANKLE.

Fruit Salad.

4 oranges cut in small pieces; one can of pineapple cut in small pieces and juice poured on with sugar to suit the taste; eight bananas picked in small pieces with a fork; stir lightly and set on ice. May be served with whipped cream or Mayonnaise dressing.

MRS. D. M. DeHAAS.

A Wedding Breakfast

Take a Buick 6, put in 2½ gallons of gasoline, ¼ pint of oil, lots of water, a pair of tire chains, an extra tire. Add your best fellow and sift for 50 miles,

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Grape Fruit Salad.

Take all the fiber from grape fruit; use one-third as much pineapple. Serve with French dressing and garnish with red cherries.

French Dressing.

Use very little salt; 1 tablespoonful of sugar; to every spoonful of lemon juice use three of olive oil; sprinkle with paprika.

MRS. WADE BLOOM.

Vegetable Salad.

Carrots diced evenly. Drop in unsalted boiling water. Boil until tender about one hour. Drain canned peas and use equal parts. Serve on lettuce leaf with mayonnaise.

MRS. WADE BLOOM.

Lima Bean Salad.

Lima beans and green onions cut fine. Serve with French dressing.

MRS. WADE BLOOM.

New Fruit Salad.

One-half pound of marshmallows; three bananas; 4 oranges; 2 cups of pineapples; 1½ cups of white cherries stuffed with nuts.

Slice the bananas and dice the oranges, pineapples and marshmallows. Drain juice from the fruit and powder lightly with sugar. Mix, chill thoroughly and serve on lettuce with whipped cream to which has been added a little mayonnaise dressing.

EVA K. TRUXAL.

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DuBois, Pa.

Veal Salad.

Boil and chop six pounds of veal; three pounds of lean pork; 6 bunches of celery; 1 dozen of hard boiled eggs, cut fine. Use two quarts of salad dressing. This will serve fifty people.

MRS. H. A. VOSBURG.

Apple Salad.

One quart of tart apples, chopped fine; one pint of celery, cut fine; one teacup of English walnuts, cut fine; mix with a good salad. Use at once or the apples will turn brown.

MRS. SNYDER.

Mayonnaise Dressing.

Eleven yolks of eggs; one large cup of vinegar; put vinegar on to heat with one-half cup of butter and one-half cup of sugar. Beat yokes thoroughly for ten minutes. Then pour the hot mixture in gradually beating all the time. Set in a double boiler and cook until it thickens. When done, add pepper, salt and mustard mixed with vinegar. As you use thin with whipped cream.

MRS. QUINN

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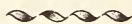


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PIANOS

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DUBOIS, PA.

BREAD

*“And no doubt Eve was glad because
Her hubby could not say
Her bread was not like mother made,
Back in his youthful days.”*

Shredded Wheat Biscuit for Breakfast.

Warm the biscuit in the oven to restore crispness—don't burn—pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

Shredded Wheat Biscuit With Strawberries.

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

Raised Crullers.

At six o'clock in the evening, take one pint of warm milk, one-half pint of melted lard or butter and two cakes of compressed yeast, dissolve in one cup of lukewarm water. Make a sponge of this and let stand until nine o'clock, then take four eggs, 2 1-2 cups of sugar, 1-2 teaspoonful of salt, 1-2 teaspoonful

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- If their merchandise is good and prices are fair, people will soon find it out; and how much more interesting to the reader is an honest word picture of the things the store has to sell.
- No better example of wasted energy than an untruthful advertisement, and this is a day when every ounce of power must count.
- Furthermore, a misleading advertisement is neither fair to the store or to the people who read it, for the first is injured and the latter must be offended—that is if they are thinkers.
- The unpardonable offense here at the Store is MISREPRESENTATION. He or she who would do this steals the store's fair name.
- Selected merchandise—always seasonable, sterling as to quality, reasonably priced—needs no hurrah or brass band methods to let people know it is here.
- Think it over.

Broadbent-Martin Company

of Arm & Hammer Baking Soda, dissolve in hot water, add a little nutmeg if desired. Add this to the sponge and stir in enough flour to make stiff as possible and let stand until morning. Roll out one-half inch thick and cut with cruller cutter. Let raise two hours, then fry in hot crisco or lard. Let cool and roll in pulverized sugar.

MRS. J. C. HUGHES.

Nut Bread.

4 cups of flour; sift the flour before measuring, and one cup of sugar; 1 1-4 cups of sweet milk; 1 cup of walnuts; 1 egg; 4 teaspoonfuls of Rumford Baking Powder. Bake in a moderate oven.

MRS. GEORGE WILLARD.

Corn Muffins.

One-half cup of corn meal; 1 1-2 cups of flour; 3 tablespoonfuls of sugar; 1 tablespoonful of butter; 1 cup of milk; 2 aggs; 4 teaspoonfuls of Rumford Baking Powder.

Mix and sift the dry ingredients; add the melted butter, milk and beaten eggs. Half fill well greased muffin pans; bake in a hot oven 20 to 25 minutes.

Nut Bread.

Two-thirds cup of sugar; 1 egg; 1 teaspoonful of salt; 1 1-2 cups of milk; 1 cup of nuts; 4 teaspoonfuls of Rumford's Baking Powder; 4 cups of flour. The girls thought very good.

MRS. JENNIE BARBER.

Wm. Osborn, *Pres.*

J. R. Osborn, *Sec'y-Treas.*

Osborn Machine Company

Foundry, Machine and Boiler Shop
Steel Construction, Fire Escapes
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the Eye, Ear, Nose and Throat, including
the accurate, fitting of Glasses.

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BOTH PHONES

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By First M. E. Church

Brown Bread.

1 cup of corn meal; 1 cup of wheat flour; 1 cup of Graham flour; 2 teaspoonfuls of Arm & Hammer Baking Soda; 1 cup of raisins; 1 teaspoonful of salt; 2 teaspoonfuls of melted butter; one and three-fourths cups of water, three-fourths cup of molasses.

Beat, turn in mold and steam four hours.

MRS. DORSEY D. NEFF.

Eiderdown Biscuits.

To two cups of pastry flour add one-half teaspoonful of salt; one teaspoonful of cream of tartar; one-half teaspoonful of Arm & Hammer baking soda. Sift thoroughly. Rub through flour 1 tablespoonful lard. Beat stiff, whites of one egg stirred into one-half cup of sweet milk and mix into the flour. Place on moulding board and work lightly until smooth. Roll one-fourth inch thick. Spread half with melted butter; fold over the other side; prick with fork; cut with a small biscuit cutter and bake in quick oven.

Potato Buns.

2 cups of mashed potatoes; one cup of sugar; one cup of lard or Crisco; 1 egg; a tablespoonful of salt; 2 1-2 pints of water; 1 pint of liquid yeast.

Mash potatoes well, add sugar and egg and salt. Beat up light. Add water (lukewarm) and yeast. Let stand four hours in warm place. Add lard and flour to make stiff as bread. At once, let get light, put in pans and when light bake in a quick oven.

MRS. JERRY MILLER.

BOTH PHONES

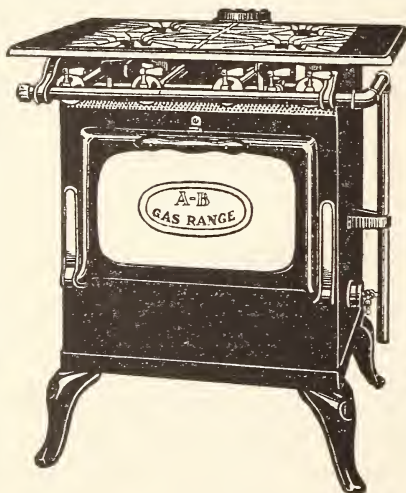
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DUBOIS, PA.

Corn Bread.

Two cups of corn meal; one cup of flour; two tablespoonfuls of melted butter; one teaspoonful of salt; 2 teaspoonfuls of Rumford Baking Powder; 2 eggs well beaten; 1 pint of sweet milk. Bake in shallow pan.

MRS. C. M. KURTZ.

Quick Muffins.

1 egg; 1 tablespoonful of sugar; three-fourths cup of butter. Beat well and add one cup of milk, pinch of salt; a cup of flour and two teaspoonfuls of Rumford Baking Powder.

MRS. C. M. KURTZ.

Buns.

One cup of sweet milk; one cup of sugar and one of lard; 2 eggs; salt and sponge. Let raise well.

Corn Pone.

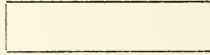
2 cups of corn meal; 2 cups of wheat flour; 1 cup of sugar; 1-2 cup of melted butter; 1 egg; 1 teaspoonful of salt; 1 teaspoonful of Arm & Hammer baking soda; 2 tablespoonfuls of cream of tartar and buttermilk enough to make a stiff batter.

MRS. D. J. CARSON.

Raisin Bread.

Take dough from bread in the morn the size you would take for a loaf of bread. Add one egg, one-half cup of sugar and 2 tablespoonfuls of lard. Work with hands adding a little more flour. Let rise,

DuBois Iron Works



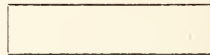
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DuBois Iron Works

DUBOIS, PENNA.

then pull off a piece the size of a biscuit. Flatten this out with the hands working the raisins in. Do three pieces this way, placing one on top of each other, then forming into a loaf as you would jelly roll.

MRS. SARA LOWE.

Flannel Cakes.

2 eggs well beaten; 1 quart of sour milk; 1 teaspoonful of salt; 1 teaspoonful of sugar; 1 tablespoonful of melted butter; add flour for the usual batter. In the morning put in a teaspoonful of Arm and Hammer baking soda dissolved in hot water.

MRS. SARA LOWE.

Nut Bread.

1 cup of sugar (scant); 1-2 cup of molasses (scant); salt; 1 egg; large tablespoonful of butter; 2 cups of white flour; 2 cups of graham flour; 2 cups of buttermilk; 1 teaspoonful of Arm & Hammer baking soda; 1 cup of English Walnuts.

SPRANKLE.

Biscuits

Three cups of flour; three teaspoonfuls of Rumford baking powder, sifted together; one-half cup of lard and butter mixed; one cup of milk.

MRS. SARA LOVE.

Brown Bread.

2 1-2 cups of Graham flour; 1-2 cup of wheat flour; 1-2 cup of granulated sugar; 2 large cups of sour milk; 1-2 teaspoonful of salt; 2 teaspoonfuls of

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BOTH PHONES

CORNER DUBOIS and SANDY STREETS

❖-----❖
Arm & Hammer baking soda; 3 tablespoonfuls of molasses; one-third box of raisins. Let raise 2 hours. Bake 1 1-4 hours.

MRS. CLIFFORD.

Light Dumplings.

Two cups of flour, butter size of a walnut, two teaspoons of baking powder, one-half teaspoon of salt, sift flour, baking powder and salt together, beat one egg in cup, fill nearly full of milk, rub flour and butter together, take dough size of walnut and roll round in hands, cook ten minutes turning once, do not put lid on.

MRS. SARA LOWE.

Graham Bread.

2 1-2 cups of graham flour; one cup of wheat flour; half cup of sugar; one cup of raisins; 2 cups of sour milk; 2 teaspoonfuls of Arm & Hammer baking soda; 1-2 teaspoonful of salt; three tablespoonfuls of molasses. Put in pan and let raise one hour, then bake in a slow oven one hour or more.

MRS. CLIFFORD.

Spoon Bread.

1 pint of sweet milk; 4 eggs; three-fourths of a level teaspoonful of salt; three-fourths cupfull of yellow cornmeal; 1-2 level tablespoonful of butter. Bake 25 or 30 minutes. Heat milk; stir in cornmeal; cook to a smooth mush for ten minutes. Remove from fire; add salt and when cool add the unbeaten yolks of the eggs. Mix well and fold in the stiff beaten whites. Pour into a well greased, shallow dish, earthen ware preferred, and bake in a moderate oven

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until a golden brown. This should double its bulk. Serve at once in a dish with a spoon and spread with butter.

MRS. JENNIE BARBER

Corn Bread.

Sift together 1 1-2 pounds of wheat flour; 1 pound of granulated corn meal; 2 ounces of Rumford baking powder; 1 tablespoonful of salt. Beat together three ounces of sugar; three ounces of butter and three eggs. Make a stiff batter by adding warm milk. Bake in square molds.

m MRS. E. W. WEBSTER.

Corn Bread.

1 cup of sugar; 1 1-2 cups of corn meal; 1 1-2 cups of flour; 3 eggs; 2 tablespoonfuls of butter; 1 1-2 cups of sour milk; 1 teaspoonful of Arm & Hammer baking soda.

MRS. E. E. MILLER.

Coffee Cake.

Set sponge with one cake of compressed yeast dissolved in one-half cup of warm water. Scald 2 1-2 cups of milk, add 4 or 4 1-2 cups of flour beat thoroughly and let rise. When light add one-half cup of butter, three-fourths cup of sugar, two well beaten eggs, scant teaspoonful of salt and if real soft a little more flour. Stir thoroughly and let rise again. When light put in buttered tins and let rise, then put on melted butter, sugar and cinnamon and bake.

MRS. QUINN.

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May Reach

out for you—but you may very easily escape them. Every woman wants to keep away from this kind of work. Let us show you our way. You will wonder why you never thought of trying "wet wash" before.

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BOTH PHONES

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DUBOIS, PA.

Do It Electrically

DUBOIS ELECTRIC COMPANY

DUBOIS, PA.

Yeast Bread.

Scald slightly one pint of new milk; turn into the bread pan; add butter the size of walnut and two teaspoonfuls of salt and one small tablespoonfull of sugar, let cool, then add one compressed yeast cake, which has been dissolved in a cup of luke warm water. Gradually add flour, working it meanwhile, until the dough is of a proper consistency when it should be kneaded on a moulding board until it is smooth and elastic. Then put to rise in a warm place. It should be ready to knead in small loaves in three hours. Knead into loaves as lightly as possible and place in greased pans. Let rise one hour or until about double the size. Bake 35 minutes.

RUTH MOORE.

Biscuits

4 cups of flour; 1-2 teaspoonful of salt; 4 teaspoonfuls of Rumford baking powder, sifted together; rub into this a piece of butter the size of a walnut and moisten with 1 1-2 cups of cold water. Bake in a hot oven 20 minutes.

MRS. CLARENCE BRAUGHLER.

Brown Bread.

1-2 cup of brown sugar; three-fourths cup of baking molasses; 2 1-2 cups of sour milk; 2 teaspoonfuls of Arm & Hammer Baking soda; 4 cups of graham flour; 1 cup of raisins; one-half cup of English walnuts.

Mix and let stand one-half hour and bake one hour in a moderate oven.

MRS. WAY.

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The School That Gets Results

DUBOIS, PA.

Bookkeeping, Shorthand, Typewriting, Special
Day, Night or Correspondence Classes

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C. G. KRISE, Principal

Parker House Rolls.

Scald one pint of new milk. When cool add two tablespoonfuls each of lard and sugar and a cake of compressed yeast, one-half teaspoonful of salt, let stand over night. In the morning knead into soft dough and let rise until light, then roll and cut with a large cutter, butter the tops and fold over, let stand until light. Bake in hot oven. These are delicious.

MRS. R. W. JOHNSTON.

Waffles.

2 eggs beaten very light; 1 pint of milk; 3 tablespoonfuls of melted butter; one level teaspoonful of Arm & Hammer soda; 2 level teaspoonfulls of cream of tartar and flour enough to make fairly stiff.

MRS. QUINN.

Muffins.

One-fourth cup of melted butter; one scant cup of milk; 2 scant cups of flour; egg; salt; 2 teaspoonfuls of Rumford Baking Powder; one-eighth cup of sugar.

MRS. QUINN.

Waffles.

6 eggs well beaten separately; 2 squarts of butter milk; 2 large tablespoonfuls of melted butter; one teaspoonful of salt; 1 large teaspoonful of Rumford Baking Powder; one large teaspoonful of Arm & Hammer Baking Soda, one large tablespoonful of sugar; flour to make fairly stiff. Add the whites of the eggs last.

MRS. SPRANKLE.

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CHEAPEST STORE
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Chas. J. Bangert & Sons

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Corn Pone.

One-half cup of sugar; 1 egg; one pinch of salt; 4 tablespoonfuls of meat drippings or five of butter, one cup of sour milk; one teaspoonful of Arm & Hammer baking soda; one cup of flour and one cup of cornmeal.

Put some fryings in an iron skillet. Let this get smoking hot; then pour in the batter and bake in a slow oven.

MRS. M. A. HEBERLING

Popovers.

Three eggs beaten very light; salt; large cup of milk, beaten into eggs; large cup of sifted flour. Grease pans, have warm and bake 15 minutes in hot oven.

MRS. W. C. ARNOLD.

Whole Wheat Bread.

1-2 cup of molasses; 1 cup sour milk; 1 teaspoonful of Arm & Hammer Baking Soda dissolved in the sour milk; 1 teaspoonful of Rumford Baking Powder (mixed with the flour); 1 cup of white flour; 1 1-2 cups of whole wheat flour; one-half cup of English walnuts or raisins.

Nut Bread.

One cup of granulated sugar; one egg; one teaspoonful of salt; one and one-half cups of sweet milk; three and one-half cups of flour; four teaspoonfuls of Rumford Baking Powder; one cup of chopped walnuts. Let raise 45 minutes and bake slowly forty minutes.

MRS. J. E. BARLEY.

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HEATING

28 S. FRANKLIN ST. DUBOIS, PA.

Buns That Will Keep One Week or Longer Without Baking.

One cake of yeast soaked in one-half cup of luke warm water; one egg; two-thirds cup of shortening; one cup sugar; one teaspoonful of salt; after mixing let stand 36 hours. Make buns and let raise about seven hours. Bake about 20 minutes.

MRS. BEULAH NEILSON.

Parker House Rolls.

One and one-half quarts of sifted flour; 1 large pint of fresh milk; 3 tablespoonfuls of melted butter; one tablespoonful of sugar; salt; one compressed yeast.

Scald milk; cool; add sugar, butter, salt and dissolved yeast. Stir in flour; let rise. When very light mix soft as can be handled. Let rise again. Roll out lightly. Let rise. Bake about 20 minutes.

MRS. QUINN.

Brown Bread.

1 egg; 1 cup of sour milk; 2 cups of Graham flour; one-half cup of molasses; one-half cup of raisins; 2 teaspoonfuls of Rumford Baking Soda; pinch of salt.

Steam one and one-half hours.

MRS. W. R. FORD.

Bread.

Handful of sugar; handful of salt; 1 tablespoonful of lard; 3 cups of milk scalded; pour on sugar, salt, lard. Stir three cups of cold water, part potato water; add to other flour to mix rather stiff. Dissolve

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We Take Care of Your Wants

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MAHAFFEY, - PA.

SANDWICHES

Italian Sandwich.

One-half pound of dried beef; one-fourth pound of cream cheese; 1 pint of tomatoes; put the beef and cheese thru food chopper; add tomatoes which have been sieved and cook until thick. Use when cold.

MRS. B. S. MUNCH.

Eisleworth Paste.

1 pound of cheese; one-fourth pound of butter; juice of one onion; 1 bunch of parsley; 1 teaspoonful of mustard; pepper and salt.

MRS. ARNOLD.

Pimento Sandwiches.

1 pound of cheese; 6 large pickles; 6 hard boiled eggs; 1 small can of pimentos (drained.) Grind all in food chopper; add salt to taste and enough mayonnaise to spread.

MRS. B. S. MUNCH

Sandwich Filling.

4 anchovies; one hard boiled egg; 1 teaspoonful of grated cheese; one teaspoonful of onion juice; French dressing to moisten mixture which makes smooth paste. Butter thin slices of bread; put on thin layer of paste. Toast in oven and serve hot. This amount of paste makes 18 sandwiches.

MRS. TAYLOR MOORE.

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Cheese and Pimento Sandwich Filling.

2 hard-boiled eggs; one small can of pimentos; one-half pound of cream cheese. Grind in meat grinder. 1 egg; 1 teaspoonful of salt; 1 tablespoonful of sugar; 1 tablespoonful of flour; one-half cup of vinegar. Boil till thick. Mix dressing with the cheese paste and boil 20 minutes. Cool before using. If too thick, thin a trifle with cream.

BETTY CRICKS.

One quart of tomatoes cooked down to make one cup full. One cup of cream cheese put thru food chopper; one cup of cooked ham put thru food chopper. Pepper. Mix. Put on stove, add two beaten eggs and let heat thru.

MRS. A. P. WAY.

L. E. WEBER & CO.

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Rockton, Pa.

PASTRY

*"All the labor of man is for his mouth,
And yet the appetite is not filled."*

—Solomon.

Pumpkin Pie.

Two cups of pumpkin; three cups of milk; one cup of sugar; two eggs; one-fourth teaspoonful of cinnamon; one-fourth teaspoonful of ginger; pinch of salt. Makes two pies.

Pastry for Above.

One cup of flour and one cup of lard.

MRS. SARA LOVE.

Pumpkin Pie.

One cup of pumpkin; 2 eggs beaten light; one large cup of milk and cream; one level teaspoonful of ginger; one level teaspoonful of cinnamon; one level teaspoonful of molasses; a little allspice; two-thirds cup of sugar; grated nutmeg over top.

MRS. QUINN.

Flaky Pie Crust.

Two tablespoonfuls of lard; Arm and Hammer Baking Soda as big as a pea; cream together, add one cup of flour; three tablespoonfuls of ice water; one teaspoonful of salt; mix with a spoon and never use the hand.

MRS. W. W. ALBEIT.

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A. MAUDE HAYES, R. N.

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LENA MURPHY, R. N.

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BELL PHONE 25-J

DUBOIS, PA.

MRS. MAUDE MCDEVITT, R. N.

SUMMERVILLE PHONE 150-A

10 EAST WEBER AVENUE,

DUBOIS, PA.

Never Fail Pie Crust.

One cup of flour; one teaspoonful of Rumford Baking Powder; oen-half cup of lard; one-fourth cup of boiling water; one-fourth teaspoonful of salt. Dissolve lard in boiling water and baking powder.

MRS. E. R. CRAIG.

Mince Meat.

Two pounds of fresh lean beef, boiled and chopped fine; one pound of suet, chopped and rubbed to a powder; 5 pounds of good cooking apples, chopped; 2 pounds of raisins seeded and chopped; one pound of Sultanos; 2 pounds of currants; 3-4 pond of citron shredded fine; one-half pound of orange peel shredded fine; 2 tablespoonfuls of cinnamon; one teaspoonful of grated nutmeg; 2 tablespoonfuls of mace; one tablespoonful each of cloves, all-spice and salt; two and one-half pounds of brown sugar; one quart of sherry wine or boiled cider; one pint of brandy.

Mix thoroughly, put in crock, cover closely, and keep at least three weeks before using. This recipe is excellent and has been used in same family for five generations.

MRS. L. S. HAY, MRS. H. A. VOSBURG.

Green Tomato Mince Meat.

One peck of green tomatoes chopped fine; drain water off while chopping; scald three times; one gallon of sour apples chopped fine; one pound of suet chopped fine; 4 pounds of raisins; one cup of strong vinegar; 5 pounds of sugar; one tablespoonful of salt.

Put on stove and boil until thick; set aside and add two tablespoonfuls of cinnamon; one tablespoonful of ground cloves and one tablespoonful of nutmeg. Stir up well, put in jars and seal. (A pint or one-half pint of boiled cider added while mince meat is boiling will improve it.)

MRS. FRAMPTON.

Lemon Custard Pie.

This recipe is one hundred years old.

One lemon, grated rind and juice; three scant tablespoonfuls of flour; three tablespoonfuls of sugar; one tablespoonful of melted butter; one-half teaspoonful of Rumford Baking Powder; 2 eggs; 2 large cups of milk. Make the crust and take the whites of the eggs, beat them stiff; add one tablespoonful of sugar. Spread on the top of pie. When baked return to the oven until light brown.

MRS. AGNES PIFER.

Carmel Pie.

2 cups of brown sugar; butter size of an egg; melt in iron skillet and stir until golden brown; one and one-half pints of milk; yolks of three eggs; 2 tablespoonfuls of corn starch moistened in milk. Use whites of eggs for frosting top.

MRS. B. A. BOOTH.

Cream Pie.

Make a custard of one pint of milk, three tablespoonfuls of sugar, 2 tablespoonfuls of flour, butter size of a hickory nut; yolks of 2 eggs. Fill a baked

crust, use two whites of eggs for meringue. Sprinkle well with shredded cocoanut and set in oven to brown.

MRS. C. C. GOODMAN.

Orange Pie.

Beat thoroughly yolks of two eggs with one-half cup of sugar. Add one heaping teaspoonful of flour, one even tablespoonful cornstarch dissolved in milk. Pour into this one pint of boiling milk. Cook three minutes. Let cool and flavor with extract of orange. Pour into baked crust. Use whites with sugar and orange extract as merangue.

Butter Scotch Pie.

One small cup of brown sugar; 2 tablespoonfuls of corn starch; one egg the yolk beat in with mixture; one teaspoonful of vanilla and small piece of butter, then add milk slowly to dissolve one pint of milk. Have the crust baked and after the mixture is cooked, put in crust and beat whites as for any other pie on top. Return to oven and slightly burn.

MRS. G. K. HEITZENRETH.

Lemon Sponge Pie.

One lemon; 1 large cup of sugar; one cup of sweet milk; 2 eggs; 1 tablespoonful of butter; 1 table spoonful of flour.

Cream butter and sugar together; add flour; separate the whites of the eggs from the yolks, mixing the yolks with the sugar and butter; grate part of the rind of the lemon; add all the juice, then the

cup of milk and the whites beaten well. Last fill in the crust and bake in moderate oven.

ADA HEITZENRATHER.

Lemon Pie.

Three-fourths cup of granulated sugar; yolks of three eggs.

Mix yolks of eggs and sugar together. Beat until light; add the rind and juice of one lemon. Boil in double boiler until thick, then fold into beaten whites of eggs and one-fourth cup of sugar. Pour into baked shells; brown in oven. Let custard cool before mixing with whites of eggs and sugar.

MARGARET WARD,
Punxsutawney, Pa.

Sugar Cream Pie.

One cup of sweet cream; three tablespoonfuls of brown sugar; one tablespoonful flour.

Cream together and bake as custard pie.

OLLIE E. HIBNER

Lemon Pie.

Mix one cupful of sugar and three tablespoonfuls of flour. Add three tablespoonfuls of lemon juice; yolks of two eggs slightly beaten; one cup of milk; one tablespoonful of melted butter and a pinch of salt. When thoroly mixed add whites of eggs beaten stiff. Bake in one crust.

MRS. W. C. PENTZ.

Pumpkin Pie.

One pint of pumpkin; one teaspoonful of cinnamon; one-fourth teaspoonful of cloves; one tea-

spoonful of salt; one tablespoonful of melted butter; one-half nutmeg; 2 cups of sugar.

Mix well, then add one quart of new milk; six eggs beaten separately, adding the whites last.

MRS. J. A. SCHWEM.

Green Tomato Mince.

One peck of green tomatoes put thru the food chopper and drain well, then add a little water and cook tender and drain well again. 2 quarts of apples after being put thru the food chopper; one cup of vinegar; 5 pounds of sugar; 2 pounds of raisins; one pound of suet; one pound of currants or more raisins; one tablespoonful of salt; one teaspoonful of cinnamon; one teaspoonful of cloves; one teaspoonful of nutmeg; one lemon rind and all ground fine, then cook all together; put in jars and seal hot. Will keep as long as you want it to. Very good.

MRS. JENNIE BARBER.

Mince Meat.

4 pounds of beef boiled tender and chopped fine. Boil the liquor to one heat; 4 pounds of apples chopped fine; 4 pounds of raisins seeded; chop half of the raisins; 4 pounds of currants; 2 pounds of citron shaved fine; three or six oranges, 4 lemons and the peeling of two of the oranges grated; one pint of cider, Cinnamon, mace, nutmeg and sugar to taste; pinch of black pepper and salt.

MRS. FENNELL.

Boston Cream Pie.

Bake in one pan and split.

2 eggs; one tablespoonful of butter; one cupful

of sugar; one-half cup of milk; one and one-half cups of flour; one teaspoonful of vanilla; 2 teaspoonfuls of Rumford Baking Powder. Boil one egg, one cupful of milk, 2 tablespoonfuls of sugar, one tablespoonful of corn starch, a pinch of salt and a teaspoonful of vanilla and a teaspoonful of butter.

MRS. WILLIAM PENTZ.

Mince Meat.

Chop fine two pounds of tender beef; one pound of beef suet, chopped; 4 pounds of sour apples, chopped; one pound of currants; 2 pounds of raisins; grated rinds and juice of 2 lemons; 3 pounds of brown sugar; one level teaspoonful of ground cloves; 2 level teaspoonfuls of cinnamon; half of a nutmeg grated; one teaspoonful of salt. Mix well and add one pint of fruit jelly; one pint of boiled cider and enough meat broth to moisten.

MRS. CLARA BRAUGHLER.

Butter Scotch Pie Fillings.

Two and three-fourths cups of brown sugar; 4 tablespoonfuls of butter; 8 tablespoonfuls of milk. Cook this until it forms a wax, then add 4 cups of milk, yolks of five eggs, and boil. Use the whites of the eggs for icing. It's fine.

J. WILLIAM SMITH.

Chocolate Pie.

Heat four tablespoonfuls of chocolate in two cups of sweet milk. Mix together the yolks of 4 eggs, 2 cups of sugar, 2 teaspoonfuls of corn starch with one teaspoonful of vanilla. Stir into the hot milk;

put in crust, bake in slow oven. Spread with whites and brown.

MRS. McQUOWN.

Mince Meat (Excellent.)

2 bowls of minced beef; 4 even bowls of chopped apples; one and one-half bowl of stoned raisins; one bowl of best currants; one-third pound of citron; one small cup of minced suet; grated rind and juice of two lemons; one bowl of sugar; one-half cup of best N. O. molasses; one wineglass of brandy; one teaspoonful of ground cloves; one teaspoonful of cinnamon; 2 whole nutmegs; salt to taste.

MRS. O. R. BROWNFIELD.

Butter Scotch Pie.

2 cups of milk sweetened to taste with brown sugar; piece of butter size of a walnut; 2 tablespoonfuls of cornstarch; yolks of 2 eggs. Flavor with vanilla. Beat the whites of two eggs with two tablespoonfuls of sugar. Fill bake shell. Brown in oven.

MRS. W. L. WYNN.

Tyler Pies.

One-half cup of butter; one and one-half cups of sugar; one cup of sour cream; 4 eggs; 2 teaspoonfuls of cinnamon; 2 tablespoonfuls of flour or cornstarch. This makes two pies.

MRS. C. R. ZINN.

Bean Pie

Cook beans until soft and put thru colander.

One and one-fourth cups of beans; one-fourth cup of sugar; one egg; one-half teaspoonful of salt;



one-fourth teaspoonful of cinnamon; seven-eights cup of milk. Mix sugar, salt, spice and beans; add egg, well beaten and milk gradually. Bake in a deep plate in a crust with fluted rim. Set in a hot oven plate in a crust with a fluted rim. Set in a hot oven

MRS. NACE H. DRUM.

PUDDINGS

"The proof of the pudding is the eating thereof."

Date Pudding.

One pound of dates, chopped and floured; one pinch of salt; one cup of suet; one-half cup of nuts; one cup of brown sugar; one egg; one cup of butter-milk and one teaspoonful of Arm & Hammer Baking Soda; mix first flour to stiffen. Steam three hours.

MRS. MINNIE SCHWEM.

Fig Pudding.

One quart of bread crumbs; one pound of figs; one-half pound of sugar; two tablespoonsful of brandy; one egg; one-half pound of suet; one half cup of sweet milk; one teaspoonful of Arm & Hammer Baking Soda; steam three hours in double boiler.

MRS. L. E. SCHOCH.

Date Pudding.

3 eggs; three-fourths cup of sugar; 2 rounding tablespoonsful flour; one-half teaspoonful of Rumford Baking Powder; one-half pound of walnuts; one-half pound of dates. Mix; bake in one layer and serve with whipped cream.

MRS. QUINN.

Steamed Pudding.

One pint of bread crumbs; one egg; lump of butter; one cup of brown sugar; one cup of sweet milk; one cup of raisins; 2 cups of flour; one teaspoonful of Arm & Hammer Baking Soda; one pinch of salt; steam two or three hours.

Dressing.

One cup of white sugar; lump of butter; one tablespoonful of cornstarch. Cream all together and pour over two cups of boiling water. Cook. Add nutmeg.

MRS. U. S. N. CROUSE.

Fruit Pudding.

One cup of beef suet; two-thirds cup of bread crumbs; one cup of grated carrots; 4 egg yolks; one and one-third cups of brown sugar; one grated rind of lemon; one tablespoonful of strong vinegar; one cup of raisins; three-fourths cup of currants; one-third cup of flour; one and one-half teaspoonfuls of salt; one teaspoonful of cinnamon; one-half teaspoonful of grated nutmeg; one-fourth teaspoonful of cloves, then the whites of four eggs beaten in just before serving.

EVA K. TRUXAL.

Pudding Sauce.

One-half cup of brown sugar; one-fourth cup of butter; one egg; one-half cup of boiling water; vanilla or nutmeg to flavor. Beat butter and sugar together; add yolk of egg beaten; stir in gradually

one-half cup of water; add white of egg beaten stiff just before serving.

EVA K. TRUXAL.

Fluffy Pudding.

2 eggs; one-half cup of butter; one-half cup of sugar; one cup of sweet milk; 2 cups of flour; one cup of raisins or cherries, figs, dates, or any fruit to taste; two teaspoonsful of Rumford Baking Powder. Steam two hours.

MISS MARGARET WARD,
Punxsutawney, Pa.

Huckleberry Pudding.

To one cup of molasses add one teaspoonful of Arm & Hammer Baking Soda, dissolved in boiling water, then one well beaten egg; one and one-half cups of flour and one pint of huckleberries. Bake in oven. Serve with any sauce.

MARGARET WARD,
Punxsutawney, Pa.

Plum Pudding.

One pint of stale bread crumbs; one cup of flour; one cup of raisins; one cup of suet or one-half cup of butter; one-half teaspoonful of Arm & Hammer Baking Soda; one-half teaspoonful of cloves; one-half teaspoonful of cinnamon; 2 eggs; one-half cup of hot water. Steam for 3 hours.

MRS. W. A. TERPE.

Sauce for Pudding.

One and one-half cups of water; two-thirds cup of sugar; desertspoon of cornstarch; yolk of one egg; juice and rind of one lemon or orange.

Boil sugar and water until a thin syrup; add rind and juice of lemon; or of orange and cornstarch dissolve in water. Cook in double boiler until smooth and remove from stove and add beaten yolks of egg.

My Grandmother's Suet Pudding.

One cup of suet shaved or chopped fine; one cup of molasses; one cup of sweet milk; two and one-half cups of flour; one teaspoonful of Arm & Hammer Baking Soda. The addition of one-half cup of raisins, one-half cup of nuts and a little citron shaved fine improves this pudding but may be omitted. Steam three hours and serve with Hard sauce or any good sauce.

MRS. E. G. BOOSE.

Hard Sauce.

Beat one-half cup of butter to a cream and gradually beat in 2 cups of powdered sugar and two table-spoonfuls of hot water. Beat till creamy; flavor to taste and set in a cool place to cool and harden.

MRS. E. G. BOOSE.

Sauce.

Drain juice from peaches; add water; butter, size of a walnut; sugar and nutmeg to taste; thicken with flour.

Steamed Pudding.

One cup of melted butter; one cup of sweet milk; one and one-half cups of raisins; one-half cup of sugar; one-half cup of currants; one tablespoon each of citron, lemon and orange peel, cut fine; three teaspoonfuls of Rumford Baking Powder; 2 cups of flour; one-half teaspoonful each of cinnamon, cloves and nutmeg. Mix ingredients and steam for two and one-half hours. Serve with hot liquid sauce.

MRS. CHAS. SHIPMAN.

Sterling Sauce.

Cream one-half cup of butter; add gradually, while stirring constantly one cup of brown sugar. Then very gradually add four tablespoonfuls of milk and one teaspoonful of vanilla.

MRS. QUINN

Harvard Pudding.

Meet three tablespoonfuls of butter; one-half cup of molasses; one-half cup of milk; one and two-thirds cups of flour; one-half teaspoonful of Arm & Hammer Baking soda; one-fourth teaspoonful of salt, cloves, nutmeg and allspice; then add one pound of dates stoned and cut. Turn in buttered mold, cover, and steam two and one-half hours.

MRS. QUINN.

Sauce for Harvard Pudding.

One-half cup of sugar; one egg; piece of butter; one large tablespoon of flour, little vinegar and flavoring.

Mix flour and sugar; add egg, well beaten; pour

on boiling water until properly thickened. Add butter, vinegar and little salt.

MRS. QUINN.

Date Pudding.

One cup of suet; one pound of dates; one egg; one cup of brown sugar; 1 teaspoonful of Arm & Hammer Baking Soda; one cup of sour milk; one-half cup of raisins; one-half cup of nuts; flour enough to make stiff batter. Steam three hours.

Sauce.

One cup of sugar; one-half cup of butter; yolks of two eggs; one teaspoonful of cornstarch; one good cup of hot water; add brandy.

MRS. A. P. WAY.

Date Pudding.

One cup of brown sugar; one cup of buttermilk; one teaspoonful of Arm & Hammer Baking Soda; one pound of dates, chopped and floured; one cup of suet chopped and one cup of nuts chopped. Flour to stiffen. Put in pan and steam three hours. Serve with sauce.

Sauce.

One and one-half cups of sugar mixed with one tablespoonful of flour. Pour on one pint of boiling water; stir until free from lumps. Add butter, vanilla and vinegar to taste.

MRS. W. K. NICHOL.

Raisin Puffs

2 eggs; one tablespoonful of sugar; one-half

cup of butter; one cup of milk; one-cup of raisins; vanilla; 2 cups of flour; steam one-half of an hour in cups. Serve with sauce.

MRS. W. K. NICHOL.

Nut and Fruit Pudding.

Three eggs; one-half cup of milk; one and one-half cups of soft, dry bread crumbs; one-half cup of raisins floured with two tablespoons of flour; one-half cup of chopped nuts; one-fourth teaspoonful of Rumford Baking Powder; one teaspoonful of cinnamon; one-half teaspoonful of cloves; and a little sugar. Grease a bowl; pour in; tightly cover and steam two hours and serve with sauce made of one cup of sugar; piece of butter size of an egg; yolks of two eggs. Beat all together; cook in double boiler until about the consistency of cream. Beat the whites of two eggs to a stiff froth and stir with one-half cup of sweet milk. Beat all together and flavor with vanilla.

MRS. C. M. KURTZ.

Rice Pudding With Raisins.

One-third cup of rice; one-half cup of sugar; 3 cups of milk; one cup of water; 2 eggs; one-half cup of raisins; one-fourth teaspoonful of nutmeg.

Cook rice with one cup of water in double boiler until water is absorbed; add two cups of milk. Cook till rice is tender. Add the other cup of milk; the sugar well beaten, eggs, raisins and nutmeg. Bake till custard is set.

MRS. E. G. BOOSE.

Chocolate Pudding.

5 small tablespoonfuls of cornstarch; four small tablespoonfuls each of sugar and chocolate; one quart of milk. Cook and pour in molds and set on ice. Flavor with vanilla.

MRS. C. C. GOODMAN.

Suet Pudding.

One cup of chopped suet; one cup of chopped raisins; one cup of brown sugar; one cup of sweet milk; one teaspoonful of cinnamon; one teaspoonful of nutmeg; one-half teaspoonful of Arm & Hammer Baking Soda; one-half teaspoonful of salt. Stir in flour until thick as cake. Boil three hours.

Sauce for Pudding.

One cup of white sugar, one-half cup of butter; one egg; one teaspoonful of nutmeg; 3 tablespoonfuls of hot water. Flavor with vanilla or vinegar.

MRS. E. E. MILLER.

Suet Pudding.

One cup of suet, chopped; 2 cups of raisins; one-half cup of sugar; 2 cups of flour; one small teaspoonful of cloves; one small teaspoonful of cinnamon; one-half teaspoonful of salt; one cup of bread crumbs; two teaspoonfuls of Rumford Baking Powder; one cup of sweet milk or water.

Mix dry ingredients; add raisins; mix well; and lastly, add milk. Should be of a consistency of a stiff dough that can be stirred. Steam two and one-half to three hours. Serve with the following sauce:

Sauce.

One-half cup of sugar; one quart of water; one small piece of butter; two tablespoonfuls of corn-starch and one teaspoonful of vanilla.

MRS. CLARENCE BRAUGHLER.

Strawberry Short Cake.

Two cups of flour; two teaspoonsfuls of Rumford Baking Powder; one small teaspoonful of salt; one egg beaten in cup, then fill cup with sweet milk. Stir into the flour; add one tablespoon of melted butter. Bake in quick oven. Use strawberries or any kind of ripe fruit with sugar and cream.

MRS. CHARLES SCALEN.

Peach Pudding.

Fill buttered bake dish half full of peaches; pour over top batter made of one tablespoonful of butter; one-half cup of sugar; one-half cup of sweet milk; one cup of flour; one egg; one teaspoonful of Rumford Baking Powder. Bake in moderate oven; serve with cream or sauce.

Sauce.

Drain juice from peaches, add water, butter size of a walnut, sugar and nutmeg to taste, thicken with flour.

Cottage Pudding.

2 cups of milk; 4 cups of flour; 4 teaspoonfuls of Rumford Baking Powder; 4 teaspoonfuls of melted butter; one and one-half cups of brown sugar. It's great.

WALTER FISH.

Orange Puffs.

One half cup of sugar; two eggs beaten separately; one-half cup of sour cream; pinch of salt; 2 cups of flour; 2 teaspoonfuls of Rumford Baking Powder; juice of one orange and grated rind of one. Drop with spoon in hot crisco.

MRS. E. B. BARTLETT,
New Castle, Pa.

Cottage Pudding.

2 eggs; one cup of sugar; one cup of sweet milk; two teaspoonfuls of Rumford Baking Powder; 2 cups of flour; one pinch of salt; one teaspoon of lemon or vanilla.

Dressing.

2 tablespoonfuls of flour; one cup of sugar; large piece of butter; little nutmeg and brandy.

MRS. WILLIAM PEAT.

A Fruit Carrot Pudding.

Free one cupful of beef suet from membranes and work until creamy. Add two and two-thirds cupfuls of stale bread crumbs; one cupful of grated carrots. Beat the yolks of four eggs very light and add gradually, while beating constantly, one and one-third cupfuls of brown sugar. Combine the mixture and add the grated rind of one lemon and one tablespoonful of strong vinegar; one cupful of raisins, cut in pieces; three-fourths of a cupful of currants, then dredge with one-third cup of flour; one-half teaspoonful of cinnamon; one-half teaspoonful of grated nutmeg; one-fourth teaspoonful of cloves. Add

the whites of four eggs, beaten until stiff. Put in buttered mold and steam two and one-half hours. This is fine. Try it.

MRS. JENNIE BARBER.

CAKE

HER FIRST ATTEMPT

*She measured out the butter with a very solemn air;
The milk and sugar also, and she took the greatest care
To count the eggs correctly, and to add a little bit
Of baking powder, which you know beginners oft' omit;
Then she stirred it all together and she baked it full an hour;
But she never quite forgave herself for leaving out the flour.*

Brown Stone Front Cake.

Three eggs; 2 cups of brown sugar; one-half cup of butter; one cup of sour milk; one teaspoonful of Arm and Hammer Baking Soda dissolved in milk; one cup of raisins stewed tender; two and one-half cups of flour; one teaspoonful of cinnamon; one teaspoonful of cloves. Use seafoam icing.

MRS. SNYDER.

Sunshine Sponge Cake.

Whites of seven eggs; yolks of five; one cup of fine, granulated sugar; one scant cup of flour, measured after sifting five times; one-fourth teaspoonful of Cream of Tartar; one teaspoonful of orange extract.

Beat yolks till thick and set aside. Now add a pinch of salt and the cream of tartar to the whites and beat till very stiff. Add sugar, beat thoroly; then add flavoring and beaten yolks, beat lightly and carefully stir in the flour. Bake in tube pans forty to fifty minutes. Invert to cool.

MRS. DORCEY D. NEFF.

Pink Cake.

Five cents worth of pink lozengers put in a cup and pour hot water over them on night before using; 2 cups of sugar; one-half cup of butter; yolk of one egg and whites of three beaten to a stiff froth; 2 small cups of milk; five cups of flour; 3 heaping teaspoonfuls of Rumford Baking Powder.

MRS. BLOOM.

Sponge Cake.

4 eggs; 2 cups of sugar; one cup of hot water; 2 cups of flour; 2 teaspoonfuls of Rumford Baking Powder and a pinch of salt. Flavor to taste.

Mrs. S. D. SMITH.

Chocolate Cake.

One and one-half cups of sugar; one-half cup of butter; one egg and two yolks; one-half cup of sour milk; one-fourth cake of chocolate melted with one cup of boiling water.

Mix sour milk, chocolate, one teaspoonful of Arm & Hammer Baking Soda together; 2 cups of flour; one teaspoonful of vanilla and one teaspoonful of Rumford Baking Powder.

MRS. W. K. NICHOL.

Sour Cream Cake.

One cup of cream; one cup of sugar; 2 eggs; salt; two-thirds teaspoonful of Arm & Hammer Baking Soda; two teaspoonfuls of Rumford Baking Powder; two scant cups of flour; vanilla.

MRS. W. K. NICHOL.

Hot Water Spice Cake.

Three tablespoonfuls of melted butter and sugar; yolks of two eggs; one cup of molasses; one teaspoonful of cloves and cinnamon, nuts and raisens; one teaspoonful of Arm & Hammer Baking Soda in one cup of boiling water; 2 cups of flour.

MRS. W. K. NICHOL.

Angel Food.

Whites of eleven eggs, beaten stiff; sift into these one and one-half cups of sugar; beat into eggs; then add one cup of flour which has been sifted and to which has been added one-half teaspoonful of salt and a teaspoonful of cream of tartar. Beat all well and bake in a moderate oven about forty minutes.

MRS. C. BRAUGHLER.

Ice Cream Cake.

One cup of sugar; one-half cup of butter; three eggs beaten separately; one-half cup of sweet milk; 2 cups of flour; one-half teaspoonful each of lemon and vanilla extract; 2 teaspoonfuls of Rumford Baking Powder.

Caramel Icing.

2 cups of brown sugar; one cup of sweet milk; butter size of a walnut; let boil until it will roll in a ball; beat until nearly cold.

HAZEL LIDDLE.

Satin Cake.

One cup of grated chocolate; one-half cup of hot water over it and set on stove to melt. One and three-

fourths cups of brown sugar; one-half cup of butter; one-half cup of sweet milk; three eggs beaten separately. Put in chocolate; then add 2 cups of flour; one teaspoonful of Rumford Baking Powder; one teaspoonful of Arm & Hammer Baking Soda; then whites of eggs. Dissolve soda in hot water.

HAZEL LIDDLE.

Dark Cake.

One cup of sugar; three-fourths cup of butter; one and one-half cup of apple sauce; two cups of flour; one cup of raisins; one egg; 2 teaspoonfuls of Arm & Hammer Baking Soda in apple sauce; one teaspoonful of cloves; two teaspoonfuls of cinnamon.

MRS. CHAS. SCALEN.

Myrtle Cake.

One cup of sugar; three-fourths cup of water; tablespoonful of butter; 2 cups of flour; 2 teaspoonfuls of Rumford Baking Powder; one egg, all butter and sugar thoroly creamed, the unbeaten egg added and again well beaten.

MRS. F. W. PROTHERO.

Hash Filling.

One cup of raisins, nuts, and figs; one cup of sugar; one-half cup of water. Cook syrup; add fruit and nuts.

MRS. QUINN.

Sour Cream Filling.

One cup of sour cream, one cup of sugar; boil till it hairs; add one cup of nuts. Stir until thick. Any

hot water till heated thru; beat; juice and rind of one-half orange.

Hot Water Sponge Cake.

Yolks of four eggs; 2 teaspoonfuls of cold water; one and one-half cups of granulated sugar, sifted twice; beat until very light; add teaspoonful of vanilla and one and one-half cups of boiling water. Stir briskly; one and one-half cups of flour; one and one-half teaspoonfuls of cream of tartar; small pinch of salt; put together and sifted twice. Add to batter. Beat the whites of four eggs to a stiff froth and add to other ingredients. Bake in a slow oven one hour.

MRS. HULL.

Cherken Cake.

One cup of butter; one cup of sweet milk; 2 cups of sugar; 3 cups of flour; eleven eggs, beaten separately; 3 teaspoonfuls of Rumford Baking Powder; flavor with vanilla.

Divide the batter into two parts, shave three spoonfuls of chocolate; melt it and put it in one part of the batter; put in pans; strip light and dark in pans along side of each other.

MRS. KEISTER.

Nut Cake.

2 cups of granulated sugar; one cup of butter; one cup of sweet milk; nine eggs; 3 cups of flour; 3 teaspoonfuls of Rumford Baking Powder; one pound of English walnuts.

Cream the yolks of three eggs with the butter and sugar; add the milk, flour and baking powder. Beat the whites of all nine eggs stiff and add. Di-

vide the nuts, placing half in cake and half in the icing. Let stand after making till cold.

MRS. KEISTER.

Brownstone Front Cake.

Yolks of four eggs; whites of two eggs; 2 cups of brown sugar; one-half cup of thick, sour milk; one teaspoonful of Arm and Hammer Baking Soda, dissolved in the milk; one cupful of raisins stewed tender; one cupful of chopped nuts; two and one-half cupfuls of flour; one teaspoonful each of cinnamon, nutmeg and allspice.

MRS. C. H. KEIFER.

Filling.

Grated rind and juice of one lemon; yolk of one egg; one tablespoonful of cornstarch; one-half cup of milk, one-half cup of sugar.

MRS. C. H. KEIFER.

Icing.

One-half cup of water; 2 cups of brown sugar; whites of 2 eggs; boil sugar until it spins a thread. Pour slowly on beaten whites. Beat until thick enough to spread. Flavor with vanilla and add one cupful of chopped nuts.

MRS. C. H. KEIFER.

Fruit Cake.

5 eggs; 2 cups of sugar; three-fourths cup of butter; one cup of sweet milk; 3 cups of flour; one teaspoonful of Arm & Hammer Baking Soda; one teaspoonful of Cream of Tartar; beat eggs and sugar

light; add butter, then milk and flour. For dark part take one-half of light dough, put in bowl; spice with two teaspoonfuls of cloves; 2 teaspoonfuls of cinnamon. Hash one pound of figs; put on stove with one-half cup of water and 2 tablespoonfuls of sugar. Boil until stiff. Let cool. Hash one pound of dates and raisins. Put figs in light part and dates and raisins in dark part.

HAZEL LIDDLE.

Nut Cake.

One cup of granulated sugar; one-half cup of butter; one-half cup of English walnuts; one-half cup milk; one and one-half cups of flour; 2 teaspoonfuls of Rumford Baking Powder.

Cream sugar and butter; add nuts, yolks of eggs beaten into whites. Add to butter, then milk and flour with baking powder, sifted through. Bake three-fourth hour.

MRS. G. MILTON ALCORN.

Chocolate Cake.

Boil together one cup of grated chocolate; three fourths cup of brown sugar; yolk of one egg; one-half cup of strong coffee; one teaspoon of vanilla. When cool mix into one cup of brown sugar; one-half cup of butter; 2 eggs; one-half cup of sweet milk; one teaspoonful of Arm & Hammer baking soda mixed in two cups of sifted flour; one-fourth pound of chopped walnuts.

Filling.

One-half cup of sweet milk; 2 cups of powdered sugar; small piece of butter; boil until it threads.

When cool, flavor and beat until thick enough to spread, ice the top of the cake.

MRS. KNOX.

Mashed Potato Cake.

One-half cup of butter; two cups of sugar, creamed together; four yokes of eggs; one-half cup of milk; one cup of grated chocolate; one cup of chopped walnuts; one-half cup of cold, mashed potatoes; one teaspoonful of cinnamon; one teaspoonful of cloves; two cups of flour; two teaspoonfuls of Rumford Baking Powder; 4 whites of eggs beaten stiff and added last. Very fine.

MRS. T. WATTS, Johnstown, Pa.

Fruit Cake.

2 cups of butter; two and one-half cups of brown sugar; two and one-half cups of molasses; two cups of sour milk; 8 eggs; 2 teaspoonfuls of Arm & Hammer Baking Soda; 3 pounds of raisins; 3 pounds of currants; one pound of figs; one-half pound of chopped dates; one pound of citron shredded fine; one-half pound of candied orange peel, shredded fine; 2 lemons, grated rind; 2 tumblers of currant jelly; one-half pint of brandy; two teaspoonfuls each of cinnamon, mace and nutmeg; one tablespoonful of cloves.

Mix flour and fruit alternately. Flour enough to make quite stiff. Bake three and one-half hours. One-half recipe makes large cake.

MRS. H. A. VOSBURG.

Fruit Cake.

2 pounds of seeded raisins; one pound of currants; one-half pound of citron; one-fourth pound

each of orange and lemon peel; one pound of brown sugar; one pound of butter; 11 eggs; 1 nutmeg; one-half cup of dark wine; one-half cup of orange or light wine or one cup of orange juice; one pound of flour; no baking powder or soda. Flour the fruit well. One teaspoonful each of vanilla and rose or any flavor preferred. One cup of candied cherries are an improvement. Bake slowly about three and one-half or four hours. After cake is baked, while still warm, pour over top one cup of wine, or one-half cup of brandy.

MRS. L. C. HUBBS.

Boiled Fruit Cake.

2 cups of brown sugar; 2 cups of raisins; one cup of lard; two cups of hot water; one teaspoonful of cinnamon; one teaspoonful of nutmeg; one teaspoonful of cloves.

Boil together good for five minutes then let cool well and add three level cups of flour and one level teaspoonful of Arm & Hammer Baking Soda. Add nuts and citron if you like, but not till last. Very good and cheap.

MRS. ARTHUR C. WEBER.

Snowdrift Cake.

One and one-half cupfuls of white sugar mixed with one-half cup of butter; five whites of eggs beaten stiff; 3 cups of flour sifted before measuring, then sifted with three teaspoonfuls of Rumford Baking Powder. Flavor with vanilla. This can be baked in a loaf or in layers with any desired filling.

ADA DUNSMORE.

1, 2, 3, 4, Cake.

One cup of butter; 2 cups of sugar; 4 eggs, one cup of milk; 3 cups of flour; 2 teaspoonfuls of Rumford Baking Powder.

Beat the yolks and whites separately.

MRS. R. EVANS.

Soda Cake.

One and three-fourths cups of sugar; one-half cup of butter; 3 eggs; one teaspoonful of Arm & Hammer Baking Soda; 2 teaspoonfuls of Rumford Baking Powder; one cup of sour milk; one tablespoonful of lemon extract; 3 cups of flour.

MRS. E. M. LIDDLE.

Fruit Cake.

2 cups of sugar; one cup of butter and lard mixed; 3 eggs; one pound of raisins cooked; one teaspoonful of cinnamon; one teaspoonful of cloves; one teaspoonful of allspice; one teaspoonful of nutmeg; 2 teaspoonfuls of Arm & Hammer Baking Soda dissolved in one pint of raisin water; 5 cups of flour. Bake in loaf.

MRS. E. M. LIDDLE.

Crumb Cake.

2 cups of brown sugar; 2 cups of flour; one-half cup of butter and lard mixed. Mix these together like pie crust. Take out one cup of crust, then put in one egg; one cup of buttermilk; one teaspoonful of Arm & Hammer Baking Soda in pan. Stir all together; put in pan; take the cup of crust and cover top and bake a nice brown.

HAZEL LIDDLE.

Dark Cake.

One cup of sugar; three-fourths cup of butter; one and one-half cups of apple sauce; 2 cups of flour; one cup of raisins; one egg; one teaspoonful of cloves; one teaspoonful of cinnamon; 2 teaspoonfuls of Arm & Hammer Baking Soda dissolved in apple sauce. Bake in layers.

MRS. E. M. LIDDLE.

White Nut Cake.

One cup of sugar; one-half cup of butter; Cream butter and sugar together. One-half cup of sweet milk; one teaspoonful of vanilla; one teaspoonful of Rumford Baking Powder; one and one-half cups of flour; one cup of chopped nut meats and lastly, add four stiffly beaten whites of eggs.

HAZEL LIDDLE.

Walnut Cake.

Cream together one cup of fine granulated sugar and one-half cup of butter; one-half cup of sweet milk; one and three-fourths cups of sifted flour; one heaping teaspoonful of Rumford Baking Powder. Whites of five eggs well beaten.

MRS. KNOX.

Filling.

Yolks of six eggs stirred into one cup of boiling milk; one-half cup of sugar; add one cupful of chopped nuts while hot. Put between cake which should be cold.

MRS. KNOX.

Icing.

One cupful of sugar; three-fourths cup of boiling water stirred until dissolved and cooked until it threads. Beat into the white of one egg.

MRS. KNOX.

Crumb Cake.

One egg; one cup of brown sugar; one-half cup of butter; 2 cups of flour; one-half of small nutmeg; a little cinnamon; one-half cup of sweet milk; one teaspoonful of Rumford Baking Powder.

Rub flour, butter, sugar and spices well together. Take out one cupful of crumbs, then rub in the rest. Add the baking powder; beat egg very light; add it and the milk to the mixture. When in pan spread over the top a cup of crumbs.

MRS. S. M. DAVENPORT.

White Cake.

2 cups of coffee A. Sugar; whites of four eggs; beat sugar and butter to a cream; take one-half cup of butter; 2teaspoonfuls of Rumford Baking Powder; 3 cups of flour and flavoring to suit taste.

MRS. CHAS. J. BANGERT.

Devil's Food.

One cup of chocolate grated; one cup of sweet milk; yolks of 2 eggs.

Boil chocolate, milk and eggs to a paste. Put out to cool while mixing. 6 large tablespoonfuls of melted butter; 2 cups of sugar; one cup of sweet

One-half cake of chocolate; one-half cup of boiling water; 2 cups of brown sugar; one-half cup of butter; one-half cup of sour milk; two and one-half cups of flour; 2 eggs; one teaspoonful of Arm & Hammer Baking Soda.

Put chocolate and soda in dish; add boiling water; leave stand; then add the other ingredients. Add last the whites of two eggs well beaten. Bake in two layers in moderate oven.

MISS WASHINGTON.

White Cake.

2 cups of sugar; one cup of butter; one cup of milk; 4 cups of flour; whites of eight eggs; 2 teaspoonfuls of Rumford Baking Powder.

Cream the butter and sugar together. Flavor to taste.

MISS WASHINGTON.

Icing.

Beat three-fourths of a cup of butter to a cream; add gradually a cup and a half of granulated sugar and the yolks of two eggs. Sift two and one-half cups of flour with two teaspoonfuls of Rumford Baking Powder. Measure one-half pint of water. Beat the whites of the eggs to a stiff froth. Add half the water and half the flour to the butter and sugar. Beat thoroly and then add the remaining half of the water and flour. Beat constantly for five minutes and then stir in carefully the well beaten whites of the eggs. Bake in two layers. Put together with white icing.

While baking boil one-half pound of sugar and a half cup of water together until they spin a heavy

thread. Pour while hot but slowly on the well beaten whites of two eggs, beating all the whites and beat for five minutes or till rather thick. Spread on cake and sprinkle with cocoanut. Put layers together with jam.

MRS. G. K. HEITZENRETH.

White Cake.

Cream with hands 2 cups of sugar and one cup of butter; add one cup of milk; 3 cups of flour; and three teaspoonfuls of Rumford Baking Powder sifted together. Add the well-beaten whites of 8 eggs. Flavor to suit taste. Bake in layers.

Filling.

2 cups of sugar; one-half cup of milk; piece of butter size of a walnut.

Stir until sugar is dissolved then put on stove until it forms a soft ball in cold water. Beat, but do not stir. Nuts can be added to cream.

MRS. H. O'BRIEN.

Crumb Cake.

Mix thoroly one-half cup of lard; one cup of sugar; 2 cups of flour; one teaspoonful of cinnamon, one of cloves and a little grated nutmeg. Set aside one-half of this mixture. To the rest add the following: one egg; 2 tablespoonfuls of molasses and a cup of sour milk in which has been dissolved one teaspoonful of Arm & Hammer Baking Soda. Mix well and pour into pan. Now sprinkle the reserved mixture over the top for icing. Bake in a slow oven.

MRS. M. A. HEBERLING

Devil's Food Cake.

One cup of grated chocolate; one-half cup of sugar; one-half cup of sweet milk; the yolk of one egg. Boil this until it thickens. One cup of sugar; one-half cup of butter; one-half cup of sweet milk; 2 eggs; 2 cups of flour; one teaspoonful of Rumford Baking Powder and one teaspoonful of Arm & Hammer Baking Soda. Add the boiled part before putting into the flour. Suitable for either layers or a long loaf.

MRS. JOHN PAGE.

Devil's Food.

Cream two cupfuls of brown sugar and one-half cup of butter; to this add the beaten yolks of four eggs; next, one-half cup of sour milk in which a small teaspoonful of Arm & Hammer Baking Soda has been dissolved; add two and one-fourths cups of flour. Dissolve two and one-fourth squares of chocolate in a scant cup of hot water and add to the rest with three teaspoonfuls of vanilla.

MRS. T. E. VOSBURG.

Spice Cake.

2 cups of brown sugar; one cup of sour milk; one-half cup of butter; one teaspoonful each of cloves, cinnamon and nutmeg. One-half cup of baking molasses; 3 eggs; 2 teaspoonfuls of Arm & Hammer Baking Soda dissolved in warm water; two and one-half cups of flour; one cup of raisins.

Icing.

2 cups of brown sugar boiled with one-half cup of water; white of one egg beaten.

MRS. B. A. BOOTH.

Cake.

One scant cup of butter; 2 cups of sugar; 4 eggs; 3 cups of flour; one cup of water; 2 teaspoonfuls of Rumford Baking Powder.

Devil's Food Cake.

Simmer on stove one cup of white sugar; one-half cup of milk; two-thirds of a box of cocoa. Let this cool. Cream one cup of brown sugar and one-half cup of butter; three eggs beaten separately; one-half cup of milk; 2 teaspoonfuls of Rumford Baking Powder and 2 cups of flour. Add above mixture before whites of eggs, baking powder and flour. This is a nexcellent cake.

MRS. CHAS. R. ZINN,
Reedsville, W. Va.

Chocolate Cake.

One-fourth cake of chocolate; one-half cup of sweet milk; one-half cup of butter; one and three-fourths cups of flour; 3 eggs; one teaspoonful of vanilla; one and one-half cups of sugar; one and one-half heaping teaspoonfuls of Rumford Baking Powder. Dissolve chocolate in five tablespoonfuls of hot water. Beat sugar and butter to a cream; add yolks; milk and melted chocolate and flour. Beat vigorously. Beat whites and stir carefully in mixture.

MRS. QUINN.

Imperial Cake.

One-half pound of butter; one-half pound of sugar; yolks of five eggs; grated rind of one-half lemon; 2 teaspoonfuls of lemon uice; one-half pound

of raisins seeded and cut; one-half pound of walnuts broken; one-half pound of flour; one-fourth teaspoonful of Arm & Hammer Baking Soda. Whites of the five eggs.

MRS. QUINN.

Lemon Filling.

One cup of sugar; two and one-half tablespoonfuls of flour; juice and rind of one lemon (rind grated); 2 tablespoonfuls of butter; one egg. Cook

MRS. QUINN.

Gold Cake.

Yolks of 8 eggs; 2 1-2 cups Swans Down Cake Flour; 1 1-4 cups granulated sugar; 3-4 cup butter; 2 heaping teaspoons baking powder; 3-4 cup water; 1-2 teaspoon lemon extract.

Sift flour once, then measure, add baking powder and sift three times; cream butter and sugar thoroughly; beat yolks to a stiff froth; add this to creamed butter and sugar, and stir thoroughly thru; add flavor, add water, then flour; then stir very hard. Put in a slow oven at once; will bake in 30 to 40 minutes. Invert immediately it is taken from oven; let hang until cold; cut out as directed. Can be used as layers with any kind of filling desired.

Peanut Filling.

2 cups of granulated sugar; one and one-half cups of sour cream; one-half cup of butter.

Boil but do not stir. Put in one cup of peanuts, chopped, salt and beat hard. Use this on yellow cake.

MRS SPRANKLE

Apple Sauce Cake.

One cup of sugar; one-half cup of butter; one teaspoonful of cinnamon; one pinch of cloves; grated nutmeg; one-fourth teaspoonful of salt; one cup of fresh apple sauce; one teaspoonful of Arm & Hammer Baking Soda dissolved and stirred into hot applesauce; 2 cups of flour; raisins, currants, citron, nuts. Bake in layers or loaf.

MRS. W. C. ARNOLD.

Mocha Cake.

2 eggs, well beaten; one cup of sugar; one cup of flour; one heaping teaspoonful of Rumford Baking Powder; one-half cup of boiling milk; piece of butter size of an egg; one teaspoonful of vanilla.

This will be thin; do not add more flour. It makes two layers.

Filling.

One and one-half cups of confectioner's sugar; 4 teaspoonfuls of cocoa; 3 tablespoonfuls of hot coffee; butter size of an egg, melted; stir thoroly until creamy but do not cook.

MRS. W. C. ARNOLD.

Mountain Snow Cake.

One-half cup of butter; 2 cups of sugar; one cup of milk; two cups of flour; one cup of cornstarch; 5 whites of eggs; one teaspoonful of vanilla; 2 teaspoonfuls of Rumford Baking Powder.

MRS. J. F. SPRANKLE.

Burnt Sugar Cake.

Burn one-half cup of sugar until it smokes intensely and turns very dark. Then add one-half cup of boiling water and cook until it forms a syrup and let cool. Then take one and one-half cups of sugar, two-thirds cups of butter, yolks of 2 eggs, one cup of cold water, 3 cups of flour. Beat butter and sugar together until they cream. Add yolks, water and burnt syrup, beat well; sift flour several times. Take one-half of flour and add one teaspoonful of Rumford Baking Powder. To the other half add one scant teaspoonful of Arm & Hammer Baking Soda and sift several times. Stir flour in butter, flavor with vanilla and beat hard, then fold in beaten whites of two eggs. Bake in layers.

Filling.

Cook two cups of sugar; one-half cup of cream; and one-half cups of butter, stirring constantly until it ropes. Remove from fire, flavor with vanilla; beat until cool and spread between layers.

MRS. WM. M. SCHAEFFER,
Kingwood, W. Va.

Pound Cake.

One pound of pulverized sugar; three-fourths pound of butter; 12 eggs, beaten separately; 14 ounces of flour; one teaspoonful of Rumford Baking Powder. Bake in slow oven.

MRS. STELL.

White Cake.

One and one-half cups of sugar; one-half cup of butter; two-thirds cup of sweet milk; two and one-

half cups of flour; two and one-half teaspoonfuls of Rumford Baking Powder. Whites of five eggs beaten.

MRS. CHAS. SCALEN.

Raisin Cake.

2 cups of sugar; 2 cups of cold water; 2 cups of raisins; one cup of shortening; 2 teaspoonfuls of cinnamon; one teaspoonful of cloves; one teaspoonful of salt.

Mix all together and let boil three minutes; then let get cold and mix two level teaspoonfuls of Arm & Hammer Baking Soda, three and one-half cups of flour. Bake about three-fourths of an hour in slow oven. Very good baked in a long pan.

MRS. R. H. YEAGER.

Silver Fruit Cake.

Cream one-half pound of butter; add to it one pound of powdered sugar and beat until light. Then add one cupful of water and three cupfuls of pasty flour sifted with two teaspoonfuls of Rumford Baking Powder, and beat well. Mix one pound of seeded raisins, one fourth pound of shredded citron; one-half pound of chopped figs; one-half pound of chopped dates; one-half pound of chopped blanched almonds and dust them with one-half cup of flour. Beat whites of four eggs. Stir into mixture; add fruit. Bake slowly in deep pans lined with paper.

MRS. J. W. NOLF.

Tea Cake.

One cup of sugar; 2 eggs beaten well together; one-half cup of butter; one cup of sweet milk; 2 cups

of flour; 3 teaspoonfuls of Rumford Baking Powder. Bake in layers.

MRS. GUY MONTGOMERY.

Chocolate Cake.

One cup of sugar creamed with a piece of butter size of an egg; one egg; One-half cup of chocolate, wet with boiling water; fill cup with sour milk; one teaspoonful of Arm & Hammer Baking Soda; one teaspoonful of vanilla; one and one-half cups of flour.

ADALENE HAND.

Coffee Cake.

One cup of sugar; one tablespoonful of shortening; one cup of milk; 2 cups of flour; 2 teaspoonfuls of Rumford Baking Powder. Mix well, divide in two pie pans. Mix one-half cup of sugar; one-half teaspoonful of cinnamon. Sprinkle on top; bake well.

MISS KATE BOYER.

Chocolate Cake—No. 1.

One cup of sugar; one-half cup of butter; nine tablespoonfuls of sweet milk; 2 cups of flour; 2 eggs; one teaspoonful of Arm & Hammer Baking Soda.

Chocolate Cake—No. 2.

One cup of grated chocolate; two-third cup of sugar; one-half cup of sweet milk; yolk of one egg; one teaspoonful of vanilla. Boil No. 2 like cream; when cool mix together. Bake in slow oven.

MRS. McQUOWN.

Apple Sauce Cake.

One and one-half cups of apple sauce; one cup of sugar; one-half cup of shortening; one cup of raisins; 2 cups of flour; 2 level teaspoonfuls of Arm & Hammer Baking Soda, dissolved in just enough water to wet. Cream sugar and shortening and add the rest. One teaspoonful of cinnamon and cloves.

MRS. THOS. M. ROSS.

Brown Stone Front.

3 eggs; 2 cups light brown sugar; 1-2 cup of butter, 1 cup of thick sour milk; 1 teaspoon soda dissolved in the milk; 1 teaspoonful cinnamon; 1 teaspoon allspice; 1 cup of English walnuts chopped; a little nutmeg; 1 cup of stewed raisins; 2 1-2 cups of flour.

Filling Between Layers.

1 egg; 1-2 cup sweet milk; 1 tablespoon cornstarch; 2 tablespoons sugar; butter the size of a hickory nut; grated rind and juice of one lemon; cook all except the lemon; put that in last.

Sea Foam Frosting.

2 cups of brown sugar; 3-4 cup of water; boil until it thickens; whites of two eggs beaten stiff. Pour slowly on eggs and beat until cold and thick; add one cup of chopped nuts; 1 teaspoon vanilla. Stir until thick and spread on rapidly.

MRS. CAL. SWOPE.

Prince of Wales Cake.

One cup of sugar, half cup of butter, three eggs, half cup of sour milk, two cups of flour, one teaspoon of cinnamon, half teaspoon of cloves, also a little nutmeg if you wish. One pound of raisins ground, one teaspoonful of soda, two tablespoons of molasses.

MRS. WILLIAM MENZIE.

Eggless Raisin Cake.

One cup of raisins in a pan and pour over them two cups of cold water. Place on the stove and cook five minutes, let cool, drain off the liquid which should fill a cup then cream together one cup of sugar and two tablespoons of butter, teaspoon of cinnamon, one-half nutmeg grated, (add cloves and allspice if you like), one teaspoon of soda dissolved in the cup of liquid, two cups of flour and the raisins. Bake in loaf or patty pans.

MRS. WILLIAM MENZIE.

Velvet Sponge Cake.

Two cups of granulated sugar, six eggs, save out the whites of two for icing, add the yokes to the sugar and beat fifteen or twenty minutes, one cup of boiling water, two and a half cups of flour, one teaspoon of baking powder, then add the whites of eggs beaten stiff.

MRS. WILLIAM MENZIE.

Angel's Food Cake.

Whites of eleven eggs; one and one-half cups of sugar (scant); one cup of flour (scant); one-half teaspoonful of Rumford Baking Powder mixed with

the flour; pinch of salt; one scant teaspoonful of cream of tartar mixed with the whites of the eggs; vanilla. Sift sugar and flour ten times.

Spice Cake.

One and one-half cups of sugar; one-half cup of butter; 2 eggs; one cup of sour milk; one teaspoonful of Arm & Hammer Baking Soda; two and one-half cups of flour; two teaspoonfuls of Rumford Baking Powder; one teaspoonful of cinnamon; one teaspoonful of cloves; one teaspoonful of cocoa; one-half teaspoonful of nutmeg; one apple chopped fine; one cup of raisins; one-half cup of rolled oats. Bake 45 minutes in a slow oven.

MRS. C. E. HAND.

Chocolate Cake.

One-half cake of chocolate; one cup of milk; yolks of two eggs; boil this together until thick. Then add one cup of milk; 2 teaspoonfuls of Arm & Hammer Baking Soda; three cups of flour and 2 cups of brown sugar.

MRS. W. R. FORD.

Fruit Cake.

Two pounds of raisins; three and one-half cups of sugar; 6 eggs; one-half pound of butter; one-fourth pound of citron; one cup of brandy; 3 pints of flour; three teaspoonfuls of cinnamon; one teaspoonful of Arm & Hammer Baking Soda; one-half teaspoonful of cloves; three teaspoonfuls of Rumford Baking Powder.

MRS. KURTZ.

Hot Water Sponge Cake.

2 cups of sugar; 4 eggs; beat eggs and sugar fifteen minutes; one cup of boiling water; 2 cups of flour; one and one-half teaspoonfuls of Rumford Baking Powder.

E. M. MARTIN.

Sour Cream Filling For Cake.

One cupful of thick, sour cream; one cupful of sugar; yolks of four eggs; one cupful of chopped walnut meats and one-half teaspoonful of vanilla.

Put cream and sugar in double boiler; add the well beaten eggs and when cooked add nut meats and vanilla. This is a delicious filling for layer cake.

MRS. D. J. CARSON.

Jam Cake.

One cup of brown sugar; one-half cup of shortening; one teaspoonful of Arm & Hammer Baking Soda; one tablespoonful of cinnamon; 3 eggs; two and one-half cups of flour; one cup of jam; 2 tablespoonfuls of milk.

Carmel icing is very nice with this cake.

MRS. CLAYTON STOVER.

Dark Cake.

One cup of brown sugar; one tablespoonful of butter; one-third cup of cocoa; one egg; one large cup of flour; one cup of buttermilk; one-half teaspoonful of Arm & Hammer Baking Soda.

Frosting.

One cup of powdered sugar; one tablespoonful of cream; one teaspoonful of melted butter; one teaspoonful of vanilla.

IRENE M. RICKARD.

New York Fruit Cake.

One cup of sugar and one cup of raisins chopped together; one-half cup of melted butter or lard; one cup of sour milk; one-fourth teaspoonful of cloves, cinnamon and nutmeg; one teaspoonful of Arm & Hammer Baking Soda dissolved in hot water; 2 cups of flour.

MRS. U. S. N. CROUSE.

Dark Cake.

Four eggs; 2 cups of dark, brown sugar; one-half cup of butter; one-half cup of sour milk; one level teaspoonful of Arm & Hammer Baking Soda; 2 level teaspoonfuls of cinnamon; one level teaspoonful of cloves; 2 cups of flour; one-fourth teaspoonful of salt.

Filling.

Three tablespoonfuls each of chopped citron, seeded raisins and figs. One-half cup of chopped almonds; one-half teaspoonful of orange extract. Whip all of the above into a boiled white icing.

MRS. FRANK I. SCHWEM.

Roxbury Cakes.

One-fourth cup of butter; one-half cup of sugar; whites and yolks of two eggs; beaten separately;

one-half cup of molasses; one-half cup of sour milk; one and one-half cups of flour; one-half cup of raisins; one-half cup of nuts; one teaspoonful of Arm & Hammer Baking Soda; one teaspoonful of cinnamon; one-half teaspoonful of cloves.

MRS. O. R. BROWNFIELD.

Tip-Top Cake—(White).

One-half cup of butter; one and three-fourths cups of sugar; two and one-half cups of flour; one-half cup of cornstarch; 2 teaspoonfuls of Rumford Baking Powder; one cup of milk; beaten whites of five eggs; one teaspoonful of vanilla.

MRS. CLAYTON STOVER.

Sponge Cake.

One and one-half cups of sugar; five eggs; two and one-half cups of flour; one scant cup of boiling water; 2 teaspoonfuls of Rumford Baking Powder. Beat eggs and sugar one-half hour, then add water.

MRS. CLAYTON STOVER.

Spice Cake,

2 cups of brown sugar; one-half cup of butter; 2 eggs; one cup of sour milk; one teaspoonful of Arm & Hammer Baking Soda; one teaspoonful of nutmeg; one teaspoonful of cinnamon; 2 cups of flour; one cup of chopped raisins; little bit of cloves.

Icing.

2 cups of brown sugar; one-half cup of white sugar; one-half cup of milk; teaspoonful of butter and vanilla.

MRS. W. C. BAUM.



White Cake.

2 scant cups of sugar; three-fourths cup of butter; one cup of cornstarch; one cup of milk; two and one-half cups of flour; two teaspoonfuls of Rumford Baking Powder; whites of four eggs.

MRS. C. E. BAILEY.

Apple Sauce Cake.

One cup of sugar; one-half cup of shortening; one-half teaspoonful of cloves; one teaspoonful of cinnamon; one saltspoonful of salt; a little nutmeg; one teaspoonful of Arm & Hammer Baking Soda; one cup of raisins; one and three-fourths cups of flour; one cup of sour apple sauce. Bake 45 minutes. This requires no eggs or milk.

MRS. E. E. MILLER.

Jam Cake.

One cup of sugar; three-fourths cup of butter; one cup of blackberry jam; one teaspoonful of cinnamon; one teaspoonful of nutmeg; one-half teaspoonful of cloves one-half teaspoonful of Arm & Hammer Baking Soda; 2 teaspoonfuls of Rumford Baking Powder; three eggs; three tablespoonfuls of sour cream; 2 cups of flour.

MISS CLARA M. KURTZ.

Fairchance, Pa.

Devil's Food.

One cup of brown sugar; one-half cup of butter; one-half cup of sweet milk; or sour; 2 cups of flour; 2 eggs; one small teaspoonful of Arm & Hammer Baking soda; one teaspoonful of vanilla.



Chocolate Cake.

Three eggs; 2 cups of sugar; three-fourths cup of butter; one cup of sour milk; one-half cake of Baker's chocolate melted or one cup of cocoa dissolved in hot water; one-half teaspoonful of Arm & Hammer Baking Soda; two and one-half cups of flour with two teaspoonfuls of Rumford Baking Powder sifted. Bake in two layers.

Icing for Chocolate Cake.

One pound of pulverized sugar; six tablespoonfuls of cream; add vanilla and beat well.

MRS. J. C. HUGHES.

Spice or Dark Cake.

One-half cup of molasses; one-half cup of sugar; one-half cup of butter; one cup of sour milk; 2 eggs; one level teaspoonful of Arm & Hammer Baking Soda; one teaspoonful of ground cloves; one teaspoonful of cinnamon; one-half cup of chopped walnuts; one teaspoonful of Rumford Baking Powder sifted with 2 cups of flour.

MRS. J. VERNON HUGHES.

Sunshine Cake.

The yolks of five eggs; one cup of sugar; one-third teaspoonful of cream of tartar; seven whites of eggs; two-thirds cup of flour; one teaspoonful of orange extract.

Beat the yolks until thick and light colored; beat in the sugar gradually; beat the whites until foamy; add the cream of tartar and beat until dry; fold part of the whites into yolks and sugar; fold in the flour;

then fold in the rest of the whites and the extract. Bake in an unbuttered tube pan between fifty and sixty minutes. Let cool in the inverted pan.

MISS MARGARET CAREY,
Punxsutawney, Pa.

Good White Cake.

One cup of butter; 2 cups of sugar; 3 cups of flour; 3 teaspoonfuls of Rumford Baking Powder; one cup of water; whites of four eggs. Cream butter and sugar and in this mix well the flour to which baking powder is added, then water and lastly fold in the whites of eggs.

Tea Cake.

One-half cup of butter; 3 eggs; 2 cups sugar; 1 cup of milk; 3 teaspoonsful of Rumford Baking Powder mixed in flour.

Cream butter; beat in sugar and add each egg separately.

Walnut Chocolate Cake.

One cup of Baker's chocolate; one cup of butter; one and one-half cups of flour; one-half cup of milk; one cup of walnut meats.

MRS. JAS. HOLMES.

One cup of sugar; 2 eggs; two and one-half teaspoonfuls of Rumford Baking Powder; two table-spoonfuls of hot water; one teaspoonful of vanilla; salt.

Cream butter; add sugar; yolks of eggs; well beaten, and flour in which baking powder has been sifted; milk and chocolate which has been moistened

with hot water. Beat well and add walnut meats. Bake in buttered jelly cake pans about twenty minutes. Spread one cake with one-half cup of sweet chocolate, moisten with one-fourth cup of boiling water and flavored with one teaspoonful of vanilla. Sprinkle with broken walnuts. Cover with other cake and ice with white frosting.

MRS. JAS. HOLMES.

Lady Baltimore Cake.

One scant half cup of butter; one and one-half cups of granulated sugar, sifted; one cup of cold water; three even cups of Inglehart's Swans Down Prepared Cake Flour, sifted three times before measuring; 2 rounded teaspoonfuls of Rumford Baking powder; whites of four eggs; flavor with one-fourth teaspoonful of almond extract and one half teaspoonful of vanilla, mixed.

Cream the butter and sugar; add one-third of the water with one cup of the flour; beat thoroly; and add second cup of flour; continue beating; into the last cup of flour sift the baking powder and add as the others, then the rest of the water; flavor and then cut and fold in the stiffly beaten whites very carefully. This will make three layers twelve inches square, or 2 layers fourteen inches square. Layer cake requires a hotter oven than loaf cake.

Filling for Lady Baltimore Cake.

Grind together in meat grinder one-half pound of figs, one-half pound of pecans or English walnuts and one-fourth pound of raisins. Make a boiled icing of two cups of granulated sugar; one-half cup of water; whites of two eggs.

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Boil sugar and water together gently without stirring, until it threads from the spoon; turn this mixture in the slowly beaten whites of the eggs. Beat while turning on the hot liquid; continue beating until of right consistency to spread; leave out one-third and into the rest stir the fruit and nuts. Spread the fruit icing between the layers and on the top and over this spread the plain white icing.

This is a most delicious cake and has been much sought after by readers of Owen Wistar's interesting story of Lady Baltimore.

MISS KATHRYN CUMMINGS,
Punxsutawney, Pa.

Devil's Food Cake.

One-half cake of chocolate; 1-2 cup of butter; 2 scant cups of white A. sugar; 2 eggs, separated; one-fourth teaspoonful of Arm & Hammer Baking Soda; one teaspoonful of Rumford Baking Powder; three cups of sifted flour; one-half cup of sour milk; one teaspoonful of vanilla; one pinch of salt.

Melt chocolate in one-half cup of hot water and let stand until cold and dissolved; cream the butter; add sugar gradually till it is light. Then add the yolks of the eggs and beat well. Crush soda and salt, with baking powder. Sift with the flour three times. Before adding flour add melted chocolate, then the flour and milk alternately; whites of eggs, beaten and flavoring are added last. Bake in layers. Any kind of icing.

MRS. CHAS. SHIPMAN.

Devil's Food.

3 eggs; one cup of brown sugar; one-half cup of butter; one half cup of sweet milk; one teaspoonful

of vanilla; one teaspoonful of Arm & Hammer Baking Soda; 2 cups of flour.

Second Part.

One cup of grated chocolate; one-half cup of sweet milk; one cup of brown sugar; one teaspoonful of vanilla. Put this over the fire until melted; cool and stir into the first part.

RUTH MOORE,
Punxsutawney, Pa.

Prince of Wales Cake.

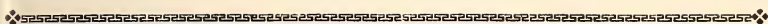
Three eggs; one cup of brown sugar; one-half cup of butter or lard; one-half cup of sour milk; 2 tablespoonfuls of syrup; one teaspoonful each of cinnamon, cloves, nutmeg and one teaspoonful of Arm & Hammer Baking Soda dissolved in a little of the milk; two cups of flour; three-fourths of a cup of raisins chopped; add the raisins last and bake.

MRS. G. K. HEITSENRETH.

Fruit Cake.

One pound of currants; one pound of raisins; one pound of nuts; one-half pound of citron and lemon and orange peel; 2 cups of brown sugar; one cup of butter; one teaspoonful each of cinnamon, allspice, nutmeg, cloves and Arm & Hammer Baking Soda; one cup of molasses; one cup of sour milk; 4 eggs; 4 cups of flour. Bake four hours in a moderate oven and also bake in deep pans.

MRS. G. K. HEITZENRETH.



Dried Apple Or Fruit Cake.

Soak three cups of dried apples over night; in the morning chop fine; add two cups of molasses and cook slowly for one hour. When cool add one cup of sugar; one cup of raisins, one cup of sour milk or sour cream, three eggs, two teaspoonfuls of Arm & Hammer Baking Soda, 2 cups of butter, cinnamon, cloves, nutmeg and flour to make a stiff batter. Bake in slow oven. This makes two good sized loaf cakes.

MRS. C. F. BUTLER.

Crumb Cake.

Rub together one cup of brown sugar; one-half cup of butter; 2 cups of flour; one-half small nutmeg, grated; one-fourth teaspoonful of cinnamon. Set aside one cup of crumbs; add to the rest of the crumbs one-half cup of sweet milk; one egg; one teaspoonful of Rumford Baking Powder. Spread the cup of crumbs on the top of the cake and bake.

MRS. C. C. GOODMAN.

White Cake.

Cream one-half cup of butter with one and one-half cups of sugar. Add one cup of milk; two and one-half cups of flour; 2 teaspoonfuls of Rumford Baking Powder; the beaten whites of five eggs; 1-4 teaspoonful of almond extract, and a half teaspoonful of orange extract.

This cake should be delicate and fine grained. This can be accomplished only by thoroly beating before the whites of the eggs are added. The whites are folded in quickly and the cake baked in a moderate oven. Use white icing with cocoanut.

MRS. KEISTER.

Chocolate Cake.

Cream one-half cup of butter with one and one half cups of sugar; 2 beaten eggs; one-half cup of sour milk in which has been dissolved one teaspoonful of Arm & Hammer Baking Soda; 2 cups of flour; one teaspoonful of vanilla.

Have prepared two squares of chocolate melted, stir in one-half cup of boiling water; then stir in cake batter. Bake in square tins, making two sheets of frosting between layers. Make a plain white frosting.

MRS. E. M. MARTIN.

A Good, Eggless, Butterless, Milkless Cake.

2 cups of sugar; 3 cups of hot water; 3 tablespoonfuls of lard; one pound of seeded raisins; one teaspoonful of ginger; one teaspoonful of cinnamon; one teaspoonful of cloves.

Boil together for fifteen minutes. After cooling, add flour to stiffen; pinch of salt and two and one-half teaspoonfuls of Arm & Hammer Baking Soda in flour.

Velvet Cake.

Cream one cup of butter; mix into that one and one-half cups of flour; then one cup of cornstarch. Into that stir one cup of sweet milk into which has been stirred 3 teaspoonfuls of Rumford Baking Powder. Then beat whites of eight eggs and mix two cups of sugar with them. Put all together, flavor to suit the taste.

MRS. CHAS. R. ZINN.

Pecan Cake.

Beat the whites of six eggs to a stiff froth; then beat together a cupful of butter and 2 of sugar and beat in a little of the egg. Add a cupful of flour; half cupful of sweet milk; and another cupful of flour mixed with two teaspoonfuls of Rumford Baking Powder. Then add the remainder of the eggs.

To make filling or icing, chop two cupfuls of walnuts, and soak them in grated pineapple and stir them into the whites of six eggs beaten stiff with powdered sugar. Put whole pecan kennels over the top of the cake while the icing is soft.

EVA K. TRUXAL.

Ginger and Molasses Cake.

2 cups of sugar; one of brown and one granulated; 2 cups of molasses. Put on the stove until thoroughly heated, but not to boil. Pour in a large bowl. Two teaspoonfuls of Arm & Hammer Baking Soda in a half cup of hot water. Beat all thoroughly, then add four eggs, well beaten; 4 teaspoonfuls of ginger; flour enough to make a stiff batter and a pinch of salt

MISS MARY ROBINSON.

Spice Cake.

Two eggs, beaten separately; two cups of brown sugar; one cup of sour milk; one scant half cup of butter; two and one-half cups of Swan's Down Cake flour; one teaspoonful of Arm & Hammer Baking Soda; one teaspoonful of allspice; 2 teaspoonfuls of cinnamon; one-half teaspoonful of cloves; one-half of a grated nutmeg.

Bake same as other butter cakes.

MRS. C. C. LEVIS,
Tyler, Pa.

Sponge Cake.

Two eggs, well beaten; one cup of granulated sugar; one cup of flour; one teaspoonful of Rumford Baking Powder; a pinch of salt; one teaspoonful of extract; one-half cup of boiling water, added last.

MRS. C. C. LEVIS.

Prune Cake.

One-third cup of butter; one and 1-8 cups of sugar; one cup of stewed prunes; five tablespoonfuls of sour milk; one and one-half cups of flour; three-fourths teaspoonful of Rumford Baking Powder; one teaspoonful of Arm & Hammer Baking soda; one teaspoonful of cinnamon; one teaspoonful of cloves; one teaspoonful of lemon extract; yolks of two eggs and one whole egg.

Use the two whites for icing.

MRS. W. O. EMERICK.

Lady Baltimore Cake.

One-half cup of butter, scant; one and one-half cups of granulated sugar, sifted; one cup of cold water; three even cups of Swansdown Cake Flour, sifted three times before measuring; whites of four eggs; flavor with one-half teaspoonful of vanilla.

Cream the butter and sugar; add one-third of the water with a cup of the flour; beat thoroly and add second cup of flour. Continue beating. Into the last cup of flour sift two teaspoonfuls of Rumford Baking Powder and add as the others; then the rest of the water; flavor and then cut and fold in the stiffly beaten whites very carefully. Bake either three layers or a square tin.

MRS. J. E. CLAWSON.

Drop Cakes.

One and one-half cups of brown sugar; 2 eggs; one-half cup of butter; one-half cup of sweet milk; one teaspoonful of Arm & Hammer Baking Soda; 2 teaspoonfuls of cream of tartar; one-half teaspoonful of cloves; one-half teaspoonful of cinnamon; one-half teaspoonful of nutmeg; one-half cup of raisins; one-half cup of walnuts; enough flour for stiff batter and drop out of teaspoon into pans.

MRS. J. E. CLAWSON.

Spice Cake.

Two cups of light brown sugar; one-half cup of butter; one cup of sour milk; two eggs, whites of one for icing; one teaspoonful of allspice; two teaspoonfuls of cinnamon; one-half of a teaspoonful of cloves; nearly one-half of a nutmeg; one teaspoonful of Arm & Hammer Baking soda; two and one-half cups of Swansdown Cake Flour."

Icing for Cake.

Two cupfuls of light brown sugar; three-fourths cup of cold water. Let it boil until it gets brittle on cold water, then pour it on the whites of two beaten eggs and if it gets too thick thin it with hot water, then add to it three-fourths of cupful of English walnuts.

MRS. J. C. CLAWSON.



FROZEN DAINTIES

*"I always thot cold victuals nice—
My choice would be vanilla ice."*

Norwegian Lemon Ice.

Cook in a double boiler, two quarts of milk, grated rind of one leman and one cup of sugar, when cold put in a freezer and partly freeze, then add juice of four lemons and another cup of sugar, freeze a little more, then add the beaten whites of four eggs, when nearly frozen add a pint of whipped cream, freeze stiff.

MRS. CLIFFORD.

Hot Chocolate Sauce for Ice Cream.

Melt one tea cup of sugar and three tablespoons of chocolate grated, adding one tablespoon of water, beat together the yokes of two eggs, one pint of milk, one tablespoon of cornstarch. Cook in a double boiler until there is no taste of raw corn starch and it is properly thickened, flavor with vanilla.

MRS. CLIFFORD.

Peaches in Bloom.

Select large peaches, remove the stones and peel, fill each with chopped almonds, cover with powdered sugar, dip in pink icing, and sprinkle thickly with grated cocoanut, and when the icing has hardened serve with whipped cream. It is well to pin the

peaches after stuffing, (before putting on the icing,) with a toothpick to keep it from falling apart. Mix a little powdered sugar with the nuts.

MRS. CLIFFORD.

Pine Apple Snow.

One-half box of gelatine; one cup of cold water; one cup of sugar.

Soak gelatine in the water for 1-2 hour; take one-half the juice of a can of pineapples, add enough cold water to it to make two and one-half cups. Stir in sugar and boil three minutes. Pour this on the gelatine while hot; let it stand until it begins to thicken then beat it to a cream. Let this harden enough to hold up the fruit then add one cup of apples chopped fine. Put into moulds and serve with whipped cream.

MRS. MINNIE SCHWEM.

Dessert.

Soak one tablespoonful of powdered gelatin in one-fourth cup of cold water for five minutes. Dissolve it in one-fourth cup of boiling water; add one cup of sugar. When cooled to a thick syrup, add one pint of heavy cream, beaten stiff; two tablespoonfuls of chopped candied cherries; one-fourth pound of blanched chopped almonds and chopped pineapple. Flavor with vanilla or sherry. Pour into moulds and let stand until it hardens.

MRS. P. A. ARNOLD.

Food for the Gods.

7 tablespoonfuls of rolled cracker crumbs; three teaspoonfuls of Rumford Baking Powder; 2 scant

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cups of granulated sugar; one-half pound of dates, picked to pieces; one pound of English walnuts (in shells); six eggs, beaten separately. Put whites in last. Bake one hour in slow oven. Serve slices with whipped cream. Will serve twelve.

MRS. J. L. SPRANKLE.

Pineapple Sherbet.

Two cups of sugar; one quart of water; one tablespoonful of gelatine in a little cold water; add after water boils 10 minutes; when cool, strain and add juice of two lemons and one can of shredded pineapple. Put in white of one egg, beaten stiff. Freeze.

MRS. WAY.

Southern Delight.

One-half pound of white grapes, seeded and cut up; one pound of English walnuts, chopped; one-half pound of marshmallows cut into cubes; 2 slices of crystalized pineapple cut fine; one dozen of marachino cherries cut up; one pint of whipped cream.

Mix all together and serve in glasses.

MRS. W. C. ARNOLD.

Peach Ice Cream.

Five eggs, beaten very light; 2 cups of sugar; 2 quarts of cream; one dozen of peaches, peeled and cut very fine; one cup of sugar added and let stand about an hour. If not sweet enough, add more sugar.

MRS. A. P. WAY.

Sherbet.

3 oranges; 3 bananas; 3 lemons; 3 cupfuls of sugar; one tablespoon of gelatin (or whites of two

eggs). I prefer whites of eggs if gelatine is used. Dissolve it in a little cold water; 3 cups of boiling water.

Put sugar and water on stove and allow it to come to a boil and let it cool before trying to freeze.

MRS. CHAS. R. ZINN.

An excellent dessert for clubs is gingerbread and good, rich whipped cream on it.

MRS. CHAS. R. ZINN.

Sunday Dessert.—(Fine)

One-fourth pound of blanched almonds; one dozen of marshmallows; one dozen of candied cherries; one-half pound of macarons.

Clip fine with scissors; put in a vessel and stand aside. Dissolve one rounded tablespoonful of granulated gelatine in one-fourth cup of cold water; add one-fourth cup of boiling water; one cup of sugar; stir until dissolved and stand aside to cool. Whip one pint of cream stiff; add gelatine mixture, almonds, cherries, macarones and marshmallows and beat until thoroly mixed. Flavor with vanilla and pour into moulds. Set on ice or in a cold place until cold. Cut in slices to serve.

MRS. L. C. HUBBS.

Grape Juice Cream.

Put two tablespoonfuls of granulated gelatine in two cupfuls of grape juice and heat in double boiler until gelatine has dissolved; strain into a bowl; set bowl in a saucepan of ice water and when mixture begins to thicken, fold in whites of four eggs beaten until stiff; half fill individual moulds first dipped in cold water, with mixture; to remainder add

three-fourths of a cupful of heavy cream beaten until stiff. Fill molds with cream mixture and chill. Garnish with whipped cream.

MRS. D. J. CARSON.

Coup Jack.—Will Serve 30 People.

One-half dozen oranges; one-half dozen of bananas; one good sized pineapple cut in dice; one-half pound of candied cherries; juice of three lemons, large cup of sugar;

Mix all and keep ice cold; when ready to serve fill in sherbet glasses. Put spoonful of lemon water ice on top and candied cherry on top of ice.

MRS. F. W. PROTHERO.

CANDIES

"I am glad that my Adonis has a sweet tooth in his head."

Fudge.

2 cups of sugar; one tablespoonful of butter; three-fourths cups of milk; one square of chocolate.

Cook altogether until a little dropped in cold water will form a soft ball. Then remove from fire, beat well, pour into buttered pans and cut in squares.

FANNIE LIDDLE.

Pinoche.

2 cups of brown sugar; one cup of white sugar; two-thirds cup of milk; butter size of an egg. When done add one-half cup of nuts and vanilla.

FANNIE LIDDLE.

Fondant.

2 cups of sugar; one-half cup of milk.

Cook until a soft ball will form in water. Let it cool before beating. When cool beat until creamy. Spread on top of cake. Add over this sweet chocolate melted.

MRS. F. W. PROTHERO.

Fudge.

4 cups of sugar; one cup of milk; one-half cake of chocolate.

Boil until done; then add one cup of cold water and cook until it forms a ball dropped in cold water. Add a good sized piece of butter and vanilla. Let cool before stirring and adding nuts.

MRS. QUINN.

Cream Candy.

2 cups of granulated sugar; three-fourths cup of water; pinch of cream of tartar.

Boil until it forms a soft ball in cold water. Have white of one egg beaten real light then beat syrup into egg. Beat till it forms a soft cream to handle. Form into creams and when cool drop into melted Baker's chocolate with a little parowax melted in chocolate. Use any flavor in syrup. Can put English walnuts on top.

MRS. A. B. COLLINS,
Mt. Carmel, Pa.

Pop Corn Balls.

One cup of brown sugar; one cup of molasses; one tablespoonful of vinegar; butter size of a walnut.

Boil until quite hard tried in cold water. Stir in pop corn. Form into balls.

MRS. QUINN.

Butter Scotch.

2 cups of brown sugar; one-half cup of butter; 4 tablespoonfuls of molasses; 2 tablespoonfuls of water; 2 tablspoonfuls of vinegar.

Stir over fire until dissolved. Boil without stirring until it hardens when dropped in cold water.

MRS. QUINN.

Chocolate Carmels.

Heat over slow fire 2 cups of brown sugar; one-fourth cup of molasses one-fourth cup of syrup; one half cup of cream; 2 tablespoonfuls of butter; one-half cake of Baker's grated chocolate.

Cook without stirring until brittle when dropped in cold water.

MRS. QUINN.

Fudge.

3 cups of sugar; 2 cups of milk; 3 tablespoonfuls of cocoa.

Cook until it forms a soft ball in water. Remove from fire and put in a piece of butter size of an egg. Cool and beat. Add nuts if desired.

BETTY CRICKS.

Divinity Fudge.

Two and one-half cups of sugar; three-fourths cup of corn syrup; one cup of water.

Boil until it spins a long thread. Pour into beaten whites of two eggs. Add nuts.

BETTY CRICKS.

Chocolate Creams.

Beat the whites of one egg and add to it two tablespoonfuls of cold water and half a teaspoonful of vanilla. Stir in gradually enough pulverized sugar to make a stiff dough. Roll into balls the size of marbels and let dry one hour and then drop into melted chocolate. Lift out each ball with a fork and place on greased paper to harden.

MRS. JENKINS.

Fudge.

One and one-half cups of granulated sugar; one and one-half cups of brown sugar; one cup of milk.

Boil until it forms a soft ball when dropped into cold water. Take from the fire and add one teaspoonful of vanilla and a piece of butter the size of a walnut. Beat until almost cold. One may add chocolate, cocoanut or nutmeats as desired.

MRS. JOHN PAGE.

Pickinnany Fudge.

2 cups of sugar; one cup of milk; 2 tablespoonfuls of butter; 4 squares of chocolate (4 ounces); fifteen drops of vanilla.

Cook all together till it will thread; then take off stove and stir it until it begins to thicken. Pour out on a platter and cut in squares.

J. WILLIAM SMITH.

Loaf Candy.

Two and one-half cups of sugar; three-fourths cup of Karo white corn syrup; one-half cup of water.

Boil until it forms a soft ball and then take out one cup and beat in the whites of two eggs, well beaten. Boil the rest till real hard then beat in the other. Use fruit as desired.

MRS. FRED JENKINS.

Millionaire Fudge.

Two cups of white sugar; two cups of brown sugar; two cups of milk.

Let come to a boil and add two squares of Baker's chocolate. Cook until it forms a soft ball when dropped in cold water; add butter size of a walnut;

remove from fire and cool. Beat it thoroly then add one cup of cocoanut, one cup of peanuts, also walnuts if desired, one-half pound of marshmallows and vanilla.

BETTY CRICKS.

PRESERVES

"We eat what we can and what we can't eat we can."

Lemon Butter.

Juice of five lemons and a little grated rind, one cup of sugar, five eggs, one desert spoon of butter, put butter in lemon juice and heat until butter is melted, beat yokes and sugar together, beat whites to a froth, mix yolks and sugar with lemon juice and butter, boil two or three minutes, add beaten whites of eggs and cook a minute more.

MRS. PAUL GENDELL.

Sugared Orange Peel.

Soak the skins of six oranges over night, in the morning drain and cut in small strips, put on in cold water to cover and boil 20 minutes, drain and add cold water and boil another 20 minutes, then drain and add an equal amount of sugar as there is orange peel, put on a slow fire until it melts the sugar and boil twenty minutes, then drain and spread on a sugared board to dry, sprinkle a little sugar over it also.

MRS. PAUL GENDELL.

Elderberry Butter.

One gallon of apple sauce; 2 quarts of elderberry juice; 2 quarts of sugar; 2 teaspoonfuls of cinnamon; one teaspoonful of cloves; allspice if you like it.

MRS. S. M. DAVENPORT.

Orange Marmalade.

One dozen of oranges; one-half dozen of lemons; peel one-half of oranges and lemons; sliced thin; slice remaining fruit without peeling; measure and to every pint add one and one-half pints of cold water.

Set away until next day; cook one hour; then to every quart of fruit add one and one-half pint of sugar. Cook until it jellies or thick as desired.

FANNIE LIDDLE.

Pear Preserves.

Four quarts of pears sliced rather thin; their weight in sugar; one half cup of vinegar; one lemon sliced thin.

Let boil together until right thickness. This is delicious.

MRS. BOYER.

Tomato Marmalade.

Pare and slice three quarts of ripe tomatoes; remove the peeling from two large lemons and cut the pulp fine, take out all seeds; add two pounds of granulated sugar and one cup of seeded raisins; put into a preserving kettle and cook slowly until thick from two to three hours..

Put in small jars or glasses and cover with melted parafine.

MRS. A. H. RICKARD.

Orange Marmalade.

Six large oranges should weigh one pound, seedless; 4 lemons; slice skins very thin; cut up pulp; to each pound of fruit add three pints of cold water.

Let stand over night, weigh and to every pound add one pound of sugar. Boil until all the syrup thickens and rinds are transparent.

MRS. J. F. SPRANKLE.

Grape Marmalade.

Use the large Concord grapes. Wash and pick them carefully; remove hulls; cook pulp and put thru sieve so as to remove seeds. Add to hulls and add just one-half as much sugar as grapes. Cook until it thickens and seal.

MRS. CLARENCE BRAUGHLER.

Spiced Grapes.

Five pounds of grapes. Pulp them and stew ten minutes without skins; strain through a course sieve, add skins; four pounds of brown sugar, two tablespoonsfulls ground cloves; two tablespoonfuls of cinnamon; one teaspoonful of salt; one pint of vinegar and boil until it thickens. Use grapes that are very ripe.

MRS. KENDIG.

Quince Honey.

Four quinces peeled and put thru grinder; juice of one large orange; quart of water; three pints of sugar.

Boil to a syrup. Add quinces and oranges.

MRS. HORNER.



PICKLES

"Peter Piper picked a peck of pickled peppers."

Chow-Chow

One-fourth peck of green tomatoes; 2 quarts of small onions; 2 quarts of cucumbers; six peppers, three green and three red; one large bunch of celery.

Cut in small pieces and soak in salt water over night.

One large cauliflower, cook in same water over night until tender; Paste: one tablespoonful of mustard; one tablespoonful of Tumeric powder; three and one-half cups of sugar; one cup of flour; 2 quarts of cider vinegar.

Cook in the water it soaks in over night. Make the paste while it is cooking and when it is tender drain and mix pickles with paste and seal hot.

MISS LOLL MCGREGOR.

Vegetable Salad.

One peck of green tomatoes; one dozen ears of corn; 2 quarts of string beans; one-half dozen of carrots; one quart of Lima beans; one quart of cucumbers; 5 red peppers; 4 stalks of celery; one quart of onions; one head of cabbage; 3 quarts of vinegar; 6 cups of sugar; 2 tablespoonfuls of mustard or less; two and one-half tablespoonfuls of Tumeric; salt to taste.

Chop tomatoes and drain over night. Cook corn, beans and carrots. Chop peppers, cabbage and onions together; cut the celery and cucumbers in small pieces. Mix altogether and cook.

MRS. U. S. N. CROUSE.

Corn Salad.

Chop fine one head of cabbage; eight red peppers; two bunches of celery; add one and one-half pounds of brown sugar; three tablespoonfuls of salt; one tablespoonful of tumeric; three quarts of vinegar, cook until tender; then cut 2 dozen of ears of sweet corn and cook fifteen minutes longer. Put in jars and seal.

MRS. A. H. RICKARD.

Bordeau Sauce.

One gallon of green tomatoes, chopped fine; one gallon of cabbage and eight onions, chopped; 2 pounds of brown sugar; 3 quarts of vinegar; one-half cup of salt; one-half pound of mustard seed; one-half ounce of celery seed; one ounce of whole cloves; one ounce of whole peppers; one-half ounce of Tumeric (coloring.)

Mix all together and boil twenty minutes.

MRS. L. W. PROTHERO.

Pepper Hash.

12 green peppers and 12 red peppers (sweet); one small fire pepper; 6 medium sized onions.

Grind all thru a course grinder; and pour boiling water over; let stand enough to squeeze water out with hands. Add one quart of vinegar; one cup of white mustard seed; 3 cups of white sugar; one

teaspoonful of salt. Boil fifteen minutes. Bottle hot or cold.

MRS. J. A. SCHWEM.

Cold Pickles.

2 cups of sugar; one cup of salt; one cup of mustard; one gallon of vinegar. Take a little of the vinegar and rub sugar, salt and mustard to a smooth paste, then add the rest of the vinegar; do not heat. Add cucumbers any time just as they ripen. Will keep in a crock unsealed.

MRS. E. M. LIDDLE.

Chili Sauce.

One quart of ripe tomatoes pared; one red pepper; 2 onions chopped fine; Add two tablespoonfuls of sugar; two teaspoonfuls of salt; one teaspoonful of cinnamon; one-half teaspoonful of cloves; one-third pint of vinegar. Cook all together until nice and thick, or about two hours.

MRS. C. F. BUTLER.

Beet Salad.

One quart of cooked beets, chopped fine; one quart of cabbage; one quart of vinegar; one cup of sugar; one cup of horseradish; one teaspoonful of black pepper; one teaspoonful of salt.

Heat together and can.

MRS. JOHN HAND.

Corn Salad.

Twelve ears of corn; one small head of cabbage; 2 red peppers, (chopped fine); one quart of vinegar;

one cup of sugar; salt.
Boil together; can hot.

MRS. JOHN HAND.

Corn Salad.

Cut the corn from twenty ears; add three green peppers; four to six onions and one head of cabbage, chopped; one cup of sugar; two-thirds cup of salt and three pints of vinegar.

Cook until done. Have ready paste made by stirring together one-fourth pound of mustard; one cup of flour; one quart of vinegar; one teaspoonful of Tumeric. Cook all together and seal in jars while hot.

MRS. C. E. BAILEY.

Pickles.

An excellent way to keep pickles one year or more. Drop them into boiling water; but do not boil them. Let stay ten minutes, wipe dry and drop in cold spiced vinegar.

MRS. E. E. MILLER.

Dill Pickles.

Wash cucumbers and lay in water over night. In the morning pack tightly in jars. Fill spaces with dill. Make brine of three quarts of water; one quart of cider vinegar; one cup of salt. Boil all together and pour over cucumbers, and seal.

MRS. F. K. ALEXANDER.

Dill Pickles.

Wash cucumbers and lay in salt water over night; in the morning pack tightly in jars, filling spaces

with dill. Make brine of 3 quarts of water; one quart of cider vinegar; one cup of salt. Let come to a boil and pour over cucumbers.

MRS. J. A. SCHWEM.

Mustard Pickles.

One pint of Lima beans; one pint of soup beans; boil till nearly done; 2 large bunches of celery; 2 dozen of little cucumbers; 2 quarts of green tomatoes cut fine; one quart of little onions; one large head of cauliflower; 2 green peppers; one red pepper; one quart of young beans, cut fine.

Salt this and let stand to drain. Three quarts of vinegar; 4 cups of sugar. Let boil five minutes; one-half teaspoonful of loose mustard; three fourths cup of flour; one-half ounce of tumeric. Mix with vinegar to smooth paste; stir into boiling pickles; while boiling, add one ounce of mustard seed, celery seed and whole cloves. Boil ten minutes and can. Excellent.

MRS. McQUOWN.

Dill Pickles.

Wash and dry medium sized cucumbers. Put layer in jar and add a few mixed spices and a little dill. Repeat layers of pickles, spices and dill until jar is filled. Meanwhile boil a cup of salt in a full teakettle of water; pour over cucumbers and seal them tight.

MRS. FRED TAMLER.

Chow-Chow.

One peck of green tomatoes; one large head of cabbage; one head of cauliflower; one-half peck of

onions; 2 heads of celery.

Chop all together and mix with a cup of salt. Allow to stand over night, then thoroly squeeze out all the juice. Cook with two quarts of strong vinegar; 4 cups of brown sugar and a glass of mustard; five cent's worth of mustard seed and five cent's worth of celery seed. Seal hot.

MRS. F. L. TIMLIN.

Green Tomato Pickle.

Slice enough unpeeled green tomatoes to make about one gallon; salt well and leave stand over night; then squeeze out water and add six or seven onions sliced. Stir into them one quart of vinegar; one cup of brown sugar (or as much more to suit taste); one tablespoonful of pepper; two tablespoonfuls of mustard seed; two and one-half tablespoonfuls of allspice; two tablespoonfuls of cloves.

Boil until all are tender (about fifteen or twenty minutes) and put in air-tight sterilized glass jars.

MRS. THOMAS M. ROSS.

Cold Catsup.

Two cups of grated horseradish; 2 cups of onions; two cups of celery; 3 cups of sugar; one-half cup of salt; one peck of ripe tomatoes, chopped fine; drain three or four hours; two tablespoonfuls of cinnamon; 4 large peppers; one cup of mustard seed; one-half gallon of vinegar. Mix and seal.

India Relish.

25 large red peppers; 25 large green peppers; remove seeds and chop fine; 3 quarts of onions, chopped fine; turn boiling water over chopped peppers

and onions. Let stand ten minutes. Drain and repeat. When thoroly drained add 6 cups of granulated sugar; 4 tablespoonfuls of salt; 2 quarts of weak vinegar.

Boil slowly fifteen or twenty minutes and seal hot. This makes 4 quarts.

MRS. JOHN G. LINK.

Pickles.

One cup of Heinz white pickling vinegar; one-third cup of water; one cup of sugar; one tablespoonful of mixed spices.

Boil, soak pickles two days and all night in salt, then throw into cold water for an hour or two. Put in hot vinegar until heated thru.

MRS. GANN.

Cucumber Relish.

12 large cucumbers peeled and some big seeds removed; three or four large red peppers; 6 large onions.

Chop up; put on one-half cup of salt and let stand three or four hours. Drain and add one tablespoonful of celery seed; two tablespoonfuls of white mustard seed; one and one-half cups of white sugar; one cup of grated horseradish; one quart of vinegar. Do not cook.

MRS. QUINN.

Mustard Chow-Chow.

One quart of small onions; one dozen of large pickles; 2 heads of cauliflower; 3 green peppers; one can of green beans; 2 bunches of celery; 2 quarts

of vinegar; one small box of Coleman's mustard; one pound of white sugar; salt to taste.

Pick cauliflower apart and boil ten minutes. Mix mustard with part of vinegar; cut celery, pickles and peppers in small pieces; boil all together one-half hour. Mix two teaspoonfuls of tumeric powder in a little water, and add just before removing from fire. Will make five pints.

MRS. OLHAUSEN.

India Relish.

Two gallons of green tomatoes; one-half dozen of green peppers ground by themselves; one-half head of cabbage; one dozen of large onions.

Grind together; drain off water. Stir in one cup of salt. Let stand three hours; squeeze good thru a course bag, then add green peppers; one ounce of celery seed; one ounce of white mustard seed; one-half ounce of white tumeric powder; one-half teaspoonful of red pepper; 2 cups of brown sugar; two tablespoonfuls of cinnamon; one tablespoonful of cloves; one-half tablespoonful of allspice. Cover with five quarts of vinegar and cook one hour.

MRS. N. L. HOOVER.

Corn Relish.

2 dozen ears of corn; six large white onions; one large, firm head of cabbage; 6 small red peppers; 6 large sweet peppers; one cup of sugar; 2 quarts of vinegar; one-fourth cup of salt; 2 tablespoonfuls of ground mustard; 2 tablespoonfuls of celery seed.

Shave corn from cobs; chop cabbage, onions and peppers. Mix mustard, one pint of vinegar together

in a kettle, boil thirty minutes, stirring all the time. Add mustard and vinegar and bring to boil and seal.

Mustard Pickles.

Four quarts of green tomatoes; four quarts of green cucumbers; four quarts of onions; one large cauliflower.

Slice, salt and let stand over night; in morning put on and cook until tender. Add 2 cups of sugar; flour enough to thicken and tumeric to color.

MRS. WILLIAM CUNNINGHAM.

Sweet Tomato Pickles.

One peck of green tomatoes sliced; one-half peck of onions sliced; one cup of salt sprinkled over and let stand four hours, then drain and put on to cook in 2 quarts of water and one quart of vinegar. Cook fifteen minutes and drain then put on to cook in two quarts of vinegar and two cups of sugar; two tablespoonfuls of pepper, mustard, ginger, cloves and all spice and mixed whole spice in a sack and cook one-half hour. Ready to use.

MRS. S. D. SMITH.

Mustard Pickles.

Three quarts of small cucumbers; 2 cauliflowers; 2 quarts of small onions; one-half dozen of green peppers cut in pieces. Let the above stand in brine 24 hours. Pour boiling water over after drawing off brine.

Paste: one cup of flour; 6 tablespoonfuls of mustard; one tablespoonful of tumeric; 2 cups of sugar and about 2 quarts of vinegar. Cook thoroly, then add vegetables and let come to a boil. 2 or 3 table-

spoonfuls of olive oil on top of each jar is a great improvement.

MRS. WRIGHT.

Cucumber Pickles.

Wash the cucumbers and put into the jars cold.

Two quarts of white wine vinegar; two quarts and a pint of water; 2 large cups of sugar; one cup of salt.

Put sugar, vinegar, salt and water on the stove and bring to a boil. Put one tablespoonful of mustard on top of each jar. Before sealing set jars in warm water on back of stove till they turn rather white in color. Set away for winter's use.

MISS AGNES PIFER.

Three quarts of small cucumbers; one quart of onions; one quart of tomatoes; one bunch of celery; one quart of green peppers; one quart of string beans; 2 heads of cauliflower.

Put all in salt water over night; cook beans and onions separate, until tender. Steam cauliflowers, peppers and tomatoes.

Three quarts of vinegar; one cup of flour; five tablespoonfuls of white mustard; three tablespoonfuls of tumeric; 2 cups of brown sugar; sixteen tablespoonfuls of dried mustard; 5 tablespoonfuls of celery seed. Let come to a boil and pour over pickles. Heat all together and seal.

MRS. JAS. HOLMES.

Mustard Pickles.

25 cucumbers; one quart of onions; 2 cauliflowers; 6 green peppers without seeds; 2 quarts of green tomatoes; 3 carrots.

Cut in small pieces. Put in jar, layer of each with generous sprinkle of salt. Let stand all night. In the morning, empty into a kettle and let come to a boil, then drain into a colander. Take three quarts of vinegar; one-half ounce of tumeric; one-half pound of dry mustard; three and one-half table-spoonfuls of flour; one pound of sugar. Mix and boil well.

MRS. CRICKS.

MISCELLANEOUS

Apple Dumplings.

Make a syrup of 1 cup of sugar, 1 tablespoon of butter, 2 cups sliced apples, 2 cups hot water. Let all boil for 5 minutes. For the dumplings, mix 1 cup flour, 1 teaspoon baking powder, pinch of salt, and 3-4 cup milk. Drop by spoonful into the boiling syrup; cover closely and boil for 20 minutes without lifting the cover. These make their own sauce. Serve hot.

Contributed by MRS. WILLIAM I. BOWMAN.

Chili Sauce.

To one-half bushel of tomatoes; add one-half peck of onions; one and one-half quarts of vinegar; one-half cup of salt; 2 heaping cups of sugar; two teaspoonfuls of ground cloves and 2 small teaspoonfuls of red pepper.

MRS. J. C. CLAWSON.

Spanish Rice.

2 cups of ground meat; one cup of rice (not cooked); one pepper; 2 cups of tomatoes; one onion; 2 cups of broth or water.

Cook in pan in stove one and one-half hours.

MRS. J. E. CLAWSON.

Fondant Candy.

2 cups of granulated sugar; two-thirds cups of

boiling water, a little pinch of cream of tartar. Boil until it makes a soft ball in cold water. Let stand until a little cool, then stir until white and creamy; work in your hands and always stir one way.

MISS TILLIE CLOSE.

Auto Sandwiches.

One cup of chopped ham; eleven pickles; 2 tablespoonfuls of melted butter; one teaspoonful of French or German mustard.

The ham is put thru the food chopper; to it is added the pickles, mustard and butter. Mix until smooth; spread between thinly cut slices of rye bread.

MRS. C. C. LEVIS,
Tyler, Pa.

Hot Cabbage Pickle.

Two heads of cabbage chopped fine; one-half dozen of green and red peppers chopped fine; 2 tablespoonfuls of salt; one cup of sugar; one bunch of celery, chopped fine; mustard seed and celery seed to suit taste, or about two teaspoonfuls. Cover with vinegar and can to be used cold.

MRS. C. C. LEVIS,

Tomato Sandwiches.

Take one-half can of tomatoes; cut down till thick; one cup of ground ham; one cup of ground cheese. After tomatoes are boiled down take off fire. let cool a little, then stir in ham and cheese, salt and pepper to suit taste. Spread between thin slices of bread.

MRS. C. C. LEVIS,

Salmon Turbat.

One can of best salmon; one and one-half pints of milk; one-fourth cup of melted butter; 2 eggs, salt and pepper to suit taste.

Beat eggs, add half of butter, the milk and flour enough to make a smooth paste. Put in baking dish a layer of each alternately, having sauce on top and cover over with this fine bread crumbs and the remainder of melted butter. Bake in a moderate oven until brown.

MRS. C. C. LEVIS,

Fruit Cookies.

Three cups of brown sugar; one cup of butter; one cup of sweet milk; 2 eggs; 2 level teaspoonfuls of Arm & Hammer Baking Soda; 2 level teaspoonfuls of cream of tartar; flour for soft dough. Form in cookies of two layers with fruit filling inside and bake. Filling—one pound of raisins; one cup of sugar; one teaspoonful of flour; water to cover. Boil until thick. Dates or figs may be used as filling also.

MRS. C. H. STORMER

Brown Nut Bread—(Fine).

2 cups of whole wheat flour; one cup of white flour; one-half cup of English walnuts; one-half cup of raisins (depending on taste); one teaspoonful of Arm & Hammer Baking Soda; one teaspoonful of Rumford Baking Powder; one and one-half cups of sour milk; one-half cup of New Orleans molasses.

Mix and bake same as cake for one hour.

MRS. C. C. LEVIS,

New England Doughnuts.

One scant cup of granulated sugar; one rounding tablespoonful of shortening; one cup of sweet milk; 2 eggs, well beaten; one-fourth teaspoonful of salt; one-fourth teaspoonful of nutmeg; 4 cups of flour; 2 teaspoonfuls of Rumford Baking Powder.

MRS. C. C. LEVIS,

Spanish Cream

This is a good Sunday dessert as it may be made the day before.

Pour a pint of milk on a quarter of a box of gelatine and let it stand one hour; then set on the stove and let it come to a boil; add the yolks of two eggs and half a cup of sugar; cook one minute; take from the fire and add the white whipped stiff, flavor with vanilla and pour into molds dripped in cold water. The eggs and gelatine will separate.

MRS. WM. MCGREGOR,
Indiana, Pa.

Snow Pudding.

One-half box of Chelmer's gelatine dissolved in a large one pint of boiling water; when cold stir in two cups of sugar, juice of three lemons, whites of four eggs, beaten previously to a stiff froth. Put this into a mold to harden. With the yolks of the four eggs and a quart of milk, make a boiled custard. When this and the pudding are cold, serve in the same dish, pouring the custard around the pudding.

MRS. WM. MCGREGOR,
Indiana, Pa.



Maple Walnut Cake.

One-third cup of butter; three-fourths cups of sugar; whites of two eggs; one-half cup of milk; one teaspoonful of vanilla or lemon; one and one-half cups of flour; 2 teaspoonfuls of Rumford Baking Powder.

MRS C. C. LEVIS,
Tyler, Pa.

Cream of Pea Soup.

One can of peas; 2 cups of milk; 2 cups of water; 2 teaspoonfuls of sugar; 2 slices of onion; 2 tablespoonfuls of butter; 2 tablespoonfuls of flour; one teaspoonful of salt; one-eighth teaspoonful of white pepper.

Drain the peas; add the sugar, salt and water; simmer 20 minutes, then rub thru a sieve. Heat the butter; add the flour; mix well, then gradually add the milk which has been scalded with the onion. Add the pea juice and strain.

Beat for a minute with a Dover egg beater just before serving. Serve hot with crackers.

MRS. RACHEL GRAY.

Baked Beans.

2 pounds of beans (washed in cold water); one cup of sugar; one-half cup of molasses; one tablespoonful of salt; 2 tablespoonfuls of lard; one-fourth teaspoonful of pepper; two and one-half quarts of cold water.

Bake about ten hours in a very slow oven, on all night.

MRS. C. E. HAND.

Chicken Cream Soup.

An old chicken for soup is much the best. Cut it up into quarters, put it into a slow kettle with an onion; add three quarts of cold water. Bring slowly to a gentle boil, and keep this up until the meat drops from the bones; then add half a cup of rice. Season with salt, pepper and a bunch of chopped parsley. Cook slowly until the rice is tender, then the meat should be taken out and two cups of rich milk added. The chicken could be fried in a spoonful of butter and a gravy made, reserving some of the white part of the meat, chopping it and adding it to the soup.

Plain Economical Soup.

Take a cold roast beef bone, pieces of beefsteak, the rack of a cold fowl, put it into a pot with three quarts of water, 2 carrots, three turnips, one onion, six cloves, and pepper and salt. Simmer four hours; then strain it thru a colander, mashing the vegetables so that they will all pass thru. Skim off the fat and return to the pot. Thicken with one tablespoonful of flour and serve.

Onion Soup.

One large or three small onions, two tablespoonfuls of butter, two quarts of stock, salt and pepper. Peel and chop the onion into dice. Put the butter in a frying pan; when hot, add the onions and stir until a nice brown. Put the stock on to boil; when it boils, skim the onions out of the butter and add them to the stock, let them simmer for thirty minutes, add salt and pepper, and it is ready to serve.



Chicken Patties.

Mince up a cold chicken. Season it with pepper and salt and a little minced parsley and onion. Moisten it with chicken gravy or cream sauce, fill scalloped shells that are lined with pastry with the mixture and sprinkle bread-crumbs over the tops. Put two or three tiny pieces of butter over each, and bake brown in a hot oven.

Beefsteak and Onions.

Broil the steak in the usual way, fry a dozen of onions cut in slices nice and brown in a little beef drippings of butter. Dish the steak and lay the onions thickly over the top. Cover and let stand five minutes before sending to the table very hot.

Hash on Toast.

To every pint of cold meat cut in dice allow one tablespoonful of butter, one tablespoonful of flour and a half-pint of boiling water. When the butter is a nice brown add the flour; mix well; add the water and stir until it boils; now add the meat, salt and pepper. Let simmer for fifteen minutes. Toast squares of bread, butter them, put the meat on the toast and the sauce around it.

Liver and Bacon.

Cut one-half pound of liver in thin slices, and scald it; wipe it dry. Cut one-fourth pound of bacon in thin slices, put it in a frying pan and fry until brown. Remove to a hot plate. Put salt, pepper and flour on the slices of liver and cook them in the bacon fat. When brown put them on the plate with the bacon and prepare a gravy by adding the flour

to the fat in the pan, add a cup of boiling water, when seasoned, pour around the liver and bacon, and serve.

Noodles.

Beat one egg, add a pinch of salt, and flour enough to make a very stiff dough; roll out thin, like pie crust, dredge with flour to keep from sticking. Let it remain on the bread board to dry for an hour or more; then roll it up in a tight scroll like a piece of music. Begin at the end and slice it in strips as thin as straws. After all are cut, mix them lightly together and to prevent them sticking, keep them floured a little until you are ready to drop them into your soup. Do not boil too long or they will go to pieces.

Egg Dumplings.

Add two well beaten eggs to half pint of milk, and as much wheat flour as will make a smooth thick batter. Drop a teaspoonful at a time into boiling soup.

Clear Vegetable Soup.

Two quarts of stock; one quart of boiling water, one small carrot, one turnip, one sweet potato, one white potato, one ear of corn, one cupful of peas, one cupful of beans, one tomato, one tablespoonful of rice or barley. Put the water into a soup kettle, cut the vegetables into pieces of uniform size, otherwise the smaller ones will dissolve and impair the transparency of the soup. Put the carrot and turnip on to boil; after they have boiled 1 hour, add all the other vegetables and rise, and boil until tender. Now

add the stock, and salt and pepper to taste. Let it boil and serve.

Corn Soup.

With a fork cut the grains from nine ears of corn. Throw the cobs into a kettle, cover with two quarts of water, boil ten minutes and strain. Add the grains to the water and return to the fire. Then add a pint of new milk. Thicken with a tablespoonful of good butter rubbed up with two tablespoonfuls of flour. Season and serve.

Cream of Celery.

Three roots of celery; one quart of milk; one quart of stock; one small onion; one tablespoonful of butter and two tablespoonfuls of flour. Cut the celery into small pieces, cover with stock and boil thirty minutes, then press it thru a colander. Put the milk on to boil, then add the water and celery that was pressed thru the colander, also the onion. Rub the butter and flour together and stir into the boiling soup. Season and stir until it thickens.

Green Pea Soup.

Soak two cups of dried green peas over night. Boil till very soft, mash thru colander. Just before the meal put on a quart of milk to boil, put in the mashed peas with butter, pepper and salt. Croutons may be added.

Tomato Soup Without Meat.

One can of tomatoes, one pint of hot water, salt, pepper and a lump of cut sugar, four cloves, one

tablespoonful of butter, one tablespoonful of chopped onions, one tablespoonful of chopped parsley. Fry the parsley and onion a few minutes in the butter before adding them. Strain all thru a colander before sending to table.

Tomato Soup With Milk.

One quart can or about the same quantity of ripe tomatoes, put in a soup pot with a pint of water. Let it boil about twenty minutes, strain, return to the fire, and season with pepper, salt, a little butter, and a teaspoonful of sugar; add a pint of rich milk, and let it boil about twenty minutes longer. Stir in a pinch of Arm & Hammer Baking Soda before serving. Excellent.

Macaroni With Cheese and Bacon.

Cut three or four slices of bacon in dices and fry, cooking with it a small onion sliced. When brown, stir in two tablespoonfuls of flour and cook until frothy. Add to this one cup and one-half of tomato seasoned and put thru a sieve. Let simmer until onion and bacon are tender. Cook three-fourths cups of macaroni till tender; rinse in cold water; drain and add tomato. Let all heat together, then stir in two or three tablespoonfuls of grated cheese. Serve hot.

MRS. C. H. STORMER.

Green Tomato Mince Meat.

One peck of green tomatoes; 2 pounds of raisens; five pounds of brown sugar; 2 tablespoonfuls of cinnamon; 2 tablespoonfuls of allspice; one tablespoonful of nutmeg; 2 tablespoonfuls of salt: 3 quarts of chopped apples; one pound of suet; one

cup of vinegar or cider. Put tomatoes and apples thru a food chopper, not too fine-separately.

Scald and drain the tomatoes three times then add chopped apples and other ingredients. Heat all together and can.

MRS. C. H. STORMER.

Unfermented Grape Juice.—(Fine)

Ten pounds of Concord grapes, picked from the stems; add a quart of water and boil tender; strain as for jelly; to this add three pounds of granulated sugar; bring to a boil; skim and bottle in beer bottles. This makes about ten pints. Serve with shaved ice using about one-quarter of a glass of juice and fill up with water.

MRS. C. C. LEVIS.
Tyler, Pa.

Drop Dumplings.

One cup of flour; one teaspoonful of Rumford Baking Powder; one-half teaspoonful of salt; one-half cup of milk and one egg.

MRS. C. C. LEVIS,
Tyler, Pa.

Macaroni With Tomato Sauce.

Spaghetti is the most delicate form of macaroni and is preferable to the coarse. Break the long sticks into pieces an inch long; put into boiling salted water, and boil rapidly twenty minutes. Drain in a colander or sieve, then throw it in cold water for ten minutes to bleach. Melt one tablespoonful of butter in a frying-pan, add a tablespoonful of flour and mix until smooth. Strain and add one pint of stewed

tomatoes, and stir until it boils. Drain the spaghetti and add carefully. Let boil and serve at once.

Cinnamon Rolls.

Take rusk dough, roll to about one-quarter of an inch thick, spread with butter, then sprinkle with sugar and cinnamon; roll up, and cut as you would a jelly cake; put in pans like biscuit, not to touch; set to rise. When light, put in a little lump of butter and sugar and cinnamon on each one, and bake.

Cream Shortcake.

Rub into a quart of white sifted flour three tablespoonfuls of cold butter, a teaspoonful of salt and a tablespoonful of white sugar. Add a beaten egg to a cup of sour cream, turn it into the other ingredients, dissolve a teaspoonful of Arm & Hammer Baking Soda, mix all together, handling as little as possible; roll lightly in two round sheets, place on pie-tins and bake from twenty to twenty-five minutes in a quick oven. This crust is delicious for fruit shortcakes.

Lemon Pie.

One large lemon, or two small ones, grated, 2 cupfuls of cold water, one cupful of new milk, two tablespoonfuls of cornstarch, one egg, one tablespoonful of butter, and one cupful of sugar. Add sugar and butter to the grated lemon. Mix cornstarch with the egg and add all the ingredients to the milk and water. Boil in a farina kettle.

Plain Muffins.

One cup of milk, one-half cup of sugar, a piece

of butter size of a walnut, one egg, two teaspoonfuls of Rumford Baking Powder, flour enough to make a nice batter. Bake in hot oven twenty minutes.

Rolled Biscuit.

Make a regular biscuit dough. Roll out in a large sheet about one-half inch thick. Then spread with butter and brown sugar, roll up and cut in slices like a jelly roll.

MRS. CLEM CARDON.

Parker House Rolls.

Scald one pint of sweet milk. When cold add two tablespoonfuls of sugar, two tablespoonfuls of lard, two tablespoonfuls of yeast and a little salt. Let raise over night and knead down in the morning and at noon knead, roll out, with a large cutter, butter the top, fold over, let raise again and bake.

Lemon Pie.

Grate the outside of two lemons, add to this one and one-half cups of sugar, two small tablespoonfuls of cornstarch; stir it well together; add the yolks of three eggs beaten light, beat this thoroly; add the juice of the lemons, two cups of water and a piece of butter the size of a walnut, set this on the fire in another dish containing boiling water and cook until it thickens. Use the whites of eggs for top of pie. This makes one good big pie.

Garnish for Meat or Fish.—(Fine).

Slice green peppers lengthwise and remove the seeds and tough white membrane. Melt a little but-

ter in a frying pan and fry the sliced peppers in this. Arrange around edge of meat platter with greens.

Beef Loaf.

One pound of Hamburg, two small cups of bread crumbs, small piece of butter, two eggs; one and one-half cup of milk. Season with salt, pepper, onion and celery chopped fine. Mix and bake in hot oven forty minutes. Baste with hot water and butter

MARY LEAVY.

Cabbage With Cream Dressing.

Chop the required amount of cabbage very fine. Sprinkle with salt and sugar to taste and pound well with a wooden masher. Mix in well some vinegar, amount according to the strength, and then stir in slowly some sour cream. You will find this a delicious and easily prepared dish.

Cup Custard.

Beat four eggs, stiff, with one and one-half cups of sugar and one-half of a nutmeg. To this add one quart of boiling milk, then pour into cups and bake in oven until brown on top.

Fried Cabbage.

Cut the cabbage very fine, as for slaw; salt and pepper, stir well, and let stand five minutes. Have an iron kettle smoking hot, drop one tablespoonful of nice lard or fat into it, then the cabbage stirring briskly until quite tender. To one-half cup of sweet cream add three tablespoonfuls of vinegar, after the cream has been well stirred, and taken from the



stove. Pour over the cabbage and serve immediately. When properly done it is excellent and there is no offensive odor from cooking.

MISS DORA.

Cold Slaw.

For one small head of cabbage, take one egg, one-half cup of vinegar, one cup of milk, piece of butter size of a walnut, mustard, sugar, salt and pepper to taste. Pour this dressing over the cabbage as soon as it boils, but do not the cabbage cook; cover the dish and set aside. This makes a delicious dressing for tomatoes or lettuce.

MISS DORA.

Scalloped Potatoes.

Slice cold boiled potatoes or cut them in dice. Melt two tablespoonfuls of butter in a spider, add two tablespoonfuls of flour and two cupfuls of milk, season with salt and pepper. Stir until it boils. Put a layer of this sauce in the bottom of a baking dish, then a layer of potatoes, then a layer of sauce and so on till the dish is full. Sprinkle bread crumbs over the top, and put in the oven twenty minutes or until brown. Serve in the baking dish.

Rolled Beefsteak.

Take a round of beefsteak, cut thin, take all the bone and fat from it. Make a stuffing as for chicken and spread all over it. Roll tightly and tie with a string. Roast twenty-five minutes to every pound in a baking pan in which you have put any pieces of suet trimmings from the steak and a half cup of water. Serve with brown sauce.



Roast Fillet of Veal.

Take the bone from a nice fillet and fill up the space with stuffing, and also put a good layer under the fat. Make it a good shape by drawing the fat round, and tie it up with tape. It should have careful attention and frequent basting with butter that the fat may not burn. After taking it up pour melted butter over it; serve with ham or bacon, and fresh cucumbers, if in season. Veal, like all other meat, should be well washed in cold water before cooking and wiped thoroly dry with a clean cloth. Cold fillet of veal is very good stewed with tomatoes and an onion or so. The fat of a loin should be covered with greased paper to prevent it burning, a fillet, also, should have on the caul until nearly done. Roast from three to four hours, according to the size.

Fricassed Veal.

Fry the veal in a little butter for fifteen minutes. Then add enough water to cover the meat and simmer till done. Thicken the liquor same as for fricassed chicken.

Creamed Cabbage.

Cut the cabbage in two, remove the hard stock, and cut the remainder in small pieces, let stand in cold water one hour, tie in thin netting or piece of muslin, and boil in salted water twenty minutes. Drain, remove and serve in a dish with brown butter or cream dressing poured over it. If the cabbage has not been frosted, boil two hours.



Chocolate.

Scrape fine two squares of chocolate; two-thirds cup of sugar; pinch of salt and two tablespoonfuls of hot water. Let this boil, stirring constantly, until smooth. Then add one large pint of good rich milk and one pint of hot water. Let this come to a boil, stirring constantly. Add small teaspoonful of corn-starch dissolved in a little cold milk. Flavor with vanilla and beat.

MRS. JOE REITZ.

Apple Fritters.

2 eggs; 2 cups of flour; one cup of sweet milk; one-half cup of sugar; two teaspoonfuls of Rumford Baking Powder; one teaspoonful of salt; chop fine two large tart apples. Fry in hot lard.

MRS. JOHN HAND.

Golden Rod Toast.

Cut bread into even pieces; toast and butter the pieces and moisten them with hot water. Boil three eggs until nearly hard. Make a white sauce using one tablespoon each of butter and flour, cooked together, and one cup of milk added. When it is well cooked add eggs. Mash well, and season with salt and pepper then spread over toast, serve hot.

MRS. NACE H. DRUM.

Noodles.

Put a lump of softened butter the size of a large walnut in your mixing bowl; add three eggs and beat up light; add flour to make a stiff dough; roll out

very thin. Dry, but not enough to break, cut (do not use any flour on cutting board) and boil twenty minutes in good broth.

MRS. JERRY MILLER.

Baked Beans.

Three pounds of Marofat beans; one pound of bacon; 2 good sized onions, one can of tomatoes; dash of cayenne pepper; one-half teaspoonful of paprika, salt to taste.

Soak beans over night; next morning add fresh water and parboil slowly. Take two tablespoonfuls of butter and fry the onions until soft. Try out bacon after it is sliced about a quarter of an inch thick, then put beans in roaster and add one-half cup of molasses, the onions, the fat of the bacon. Add seasoning and strain tomatoes. Over all put slices of tried out bacon on top; add one pint of boiling water. Bake three to four hours.

MRS. WADE BLOOM.

Cheese Wafers.

Two cups of flour; one tablespoonful of butter; one teaspoonful of salt; one teaspoonful of Rumford Baking Powder; one cup of grated cheese. Water enough to mix; roll thin and bake. Serve with asparagus.

RUTH E. HOLMES.

Egg Preserving Fluid.

One pint of slacked lime, strained thru a coarse sieve; one-half pint of salt; three gallons of water. Cover the eggs with the fluid.

MRS. T. E. VOSBURG.

Cheese Souffle.

2 teaspoonfuls butter; three tablespoonfuls of flour; one-half cup of scalded milk; one-half teaspoon of salt; red pepper; one-fourth cup of grated cheese; 3 eggs.

Melt butter; add flour slowly; remove from fire; add yolks of eggs, then fold in whites. Pour into buttered pans and bake 20 minutes.

MRS. SPRANKLE.

Orange Water Ice.

Grate the yellow rind from three oranges into one pound of sugar. Rub until the sugar is quite saturated with the orange oil. Add a quart of water; bring to the boiling point; boil for five minutes; take from the fire and strain and when cold add the juice of twelve large oranges and one lemon. Freeze.

Grape Sherbet.

Boil one pound of sugar and one quart of water together for five minutes. Strain and cook. When cold add one pint of unfermented grape juice and 2 tablespoonfuls of lemon juice. Turn the mixture into the freezer and stir slowly until frozen. Remove the dasher and stir in a meringue made by beating the whites of one egg to a stiff froth and adding one tablespoonful of powdered sugar. Repack the can and stand aside for one and one-half hours. To make any other fruit sherbet substitute the same amount of any other fruit juice.

Cabbage With Cream Dressing.

Chop the required amount of cabbage very fine. Sprinkle with salt and sugar to taste and pound well

with a wooden masher. Mix in well some vinegar, amount according to the strength, and then stir in slowly some sour cream. You will find this a delicious and easily prepared dish.

Mustard Pickles.

One quart of small whole cucumbers, one quart of large cucumbers, sliced, one quart of tomatoes, one quart of small onions, one large cauliflower, divided and four green peppers cut fine. Make a brine of four quarts of water and one pint of salt; pour it over the mixture of vegetables and let it soak 24 hours; heat just enough to scald and turn into a colander to drain over night.

Mix one-half cup of flour, six tablespoonfuls of ground mustard, five cents' worth of tumeric, with cold vinegar, enough to make a smooth paste, then add one cup of sugar and sufficient vinegar to make two quarts in all. Boil the mixture until it is smooth, stirring all the time, then add the vegetables and cook until well heated thru.

MRS. DALLAS GUPPY.

Brown Betties.

Two cupfuls of brown sugar, half a cupful of milk, boil about four minutes, stirring constantly; when almost done stir in three quarters of a cupful of chopped walnuts or chopped blanched almonds; remove from the fire, and stir till it grains and looks sugary, then pour into a well-oiled tin to the depth of half an inch. As it cools mark off in squares with a knife. This is very nice and easily made.

Chocolate Fudge.

Two cupfuls of granulated sugar, two-thirds cupful of new milk, 2 squares of chocolate, butter the size of a walnut, vanilla to flavor. Put the sugar, milk and chocolate (grated) together in a granite sauce pan and when almost done add the butter. Boil, stirring constantly, until when tested in cold water a soft ball may be formed. Take from the fire at once, add vanilla and stir until smooth, heavy and cool enough to retain its shape. To facilitate this stand the whole in a panful of cold water during stirring. Butter a shallow, square tin; using unsalted butter, and spread the mixture in this to the depth of one half inch. Check in squares.

Cream Nut Fudge.

Two cupfuls of granulated sugar, two-thirds of a cupful of milk, butter the size of a walnut, vanilla to flavor, one cupful of chopped nut meats. Put the sugar and milk together in a granite saucepan and heat rather slowly to boiling. Boil hard, stirring constantly, and when almost done add the butter. Test by dropping a little in cold water; when a soft ball may be formed it is done. Take the mixture from the fire, add vanilla and nut meats and stir until it is smooth and will keep in shape. Pour into a buttered pan to the depth of one-half inch thick, then check in squares. English walnuts and almonds are the favorite nuts, altho one or several other kinds may be used. Almonds should be blanched before chopping.

Lobster Newburg.

Yolks of four eggs, beaten light; stir in one pint

of cream in double boiler; just before starting to boil, stir in one-half teaspoonful of cornstarch dissolved in a little milk; salt and cayenne to taste. Add last lobster and sherry.

MRS. J. A. SCHWEM.

Little Pigs in Blankets.

Take one quart of good sized oysters; wash and drain; beat two eggs; add to it a little milk and salt; dip each oyster separately into the eggs; rolling cracker or bread crumbs; then roll up in a thin slice of bacon; hold in shape by sticking a toothpick thru. Drop in hot lard and fry brown.

MRS. R. W. JOHNSTON.

Deviled Eggs.

Hard boil as many eggs as you want; cut in half, take out yolk and put in a bowl with a pinch of salt, pepper and a little mustard; mix with vinegar enough to hold together; put mixture back in whites and serve.

HAZEL LIDDLE.

Sweet Stuffing.

One quart of stale bread, diced; one-fourth cup of melted butter; one-half cup of sugar; one cup of raisins; one egg; one and one-half teaspoonfuls of cinnamon; one teaspoonful of allspice. Moisten with milk.

ADA DUNSMORE.

Welsh Rarebit.

2 pounds of cheese cut in small pieces; melt in double boiler, stirring constantly. When cheese is

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melted add one teaspoonful of prepared mustard; about one teacup of catsup; salt; tobasco sauce to suit taste; one or two small cans of milk.

When all has reached a rich, smooth consistency, serve on hot toast or crackers.

J. F. SPRANKLE.

Fruit Appetizer.

For the first course at dinner, the following makes a delicious, daisy appetizer; two oranges, cut in pieces; one can of shredded pineapple; one-half pound of white grapes, seeded, and one 25 cent bottle of Maraschino cherries.

Mix these fruits; put in a fruit jar and set on ice for a few hours. Serve in orange cups or cocktail glasses.

EVA K. TRUXAL.

Chili Concarne.

Cook macaroni until tender; cook tomatoes; season; take one-half pound of beef, ground. Cut up one good sized onion; steam in butter until thoroly done. Before serving combine all and season with red pepper and salt.

MRS. F. G. ROSSMAN.

Cheese Balls—(Served With Salad.)

One and one-half cups of grated cheese; one-fourth teaspoonful of salt; one teaspoonful of paprika; one tablespoonful of flour; whites of three eggs, beaten stiff.

Mix, roll into balls; roll in bread crumbs and fry in hot lard for one minute.

MRS. SPRANKLE.

Lobster in Chafing Dish.

Make a nice, rich sauce; add one can of lobster chopped fine; one cup of cooked tomatoes; one cup of grated cheese; salt, pepper and paprika. Serve on crackers or toast.

MRS. SPRANKLE.

Oyster Sauce.

One tablespoonful of butter and one tablespoonful of flour, creamed; one cup of milk; one pint of oysters, heated; one tablespoonful of onion juice; season highly.

MRS. F. K. ALEXANDER.

Cheese Pie.

Cut bread very thin; spready thickly with butter.

Cover shallow bake dish or pie pan with bread; slice cheese over top. Sprinkle heavily with paprika and pinch of salt. Repeat until dish is filled. Beat two eggs; add pint of milk and pinch of soda; pour over cheese and bake 20 minutes.

MRS. McCREIGHT.

Creole Sauce.

Two cooking spoonfuls of olive oil; one cooking spoonful of butter; two medium sized onions, cut fine; 2 green peppers cut fine.

Cook fifteen minutes, slowly; add one can of tomatoes; 2 cans of mushrooms; 2 cans of shrimp. Cook five minutes. Season with salt and make hot with red pepper. Serve with boiled rice.

MRS. W. C. PENTZ.

Hollandsise Sauce.

One-fourth teaspoonful of white pepper; one-half teaspoonful of salt; one tablespoonful of chopped parsley; four tablespoonfuls of butter; juice of one-half lemon; yolks of two eggs.

Cream butter and egg yolks, one at a time; add lemon, salt and pepper. When ready to serve put over hot water and cook, stirring all the time until it thickens. Serve at once.

MRS. F. B. CALVIN.

Scalloped Chicken and Mushrooms.

Cut the meat of one boiled chicken into pieces. Make a cream sauce of half cream and chicken broth; one can of mushrooms; few pimentos cut in pieces. Put in layers chicken, mushrooms, pimentos and cream sauce in casserole. Bread crumbs on top. Bake in oven.

Cookies, Doughnuts and Gingerbread

"Things in which hungry mortals' eyes find favor."

Soft Ginger Bread.

One-half cup of sugar and one-half cup of butter, creamed together; one cup of molasses; one teaspoonful of ginger, cloves and cinnamon; one teaspoonful Arm & Hammer Baking Soda in a cup of boiling water; two and one-half cups of flour. Last add two eggs, well beaten, and bake at once.

MRS. ARTHUR C. WEBER.

Cookies.

2 cups of sugar; one cup of lard; 2 eggs; one cup of sour milk; one teaspoonful of Arm & Hammer Baking Soda; 2 teaspoonfuls of Rumford Baking Powder; vanilla.

ADALENE HAND.

Boston Cookies.

One cup of butter; one and one-half cups of soft sugar; 3 eggs; two and one-half cups of flour; 2 teaspoonfuls of Arm & Hammer Baking Soda in one cup of sour milk, or hot water; one and one-half cups of chopped raisins; one teaspoonful of cinnamon; one teaspoonful of nutmeg. Bake in gem pans.

MRS. McQUOWN.

Chocolate Cookies.

Six tablespoonfuls each of melted butter and lard; two pounds of brown sugar; three eggs; one cup of sweet milk; one cake of melted chocolate; one teaspoonful of Arm & Hammer Baking Soda, dissolved in a little boiling water; 3 teaspoonfuls of cinnamon; 4 of cloves; one pound of chopped nuts; flour to make rather stiff batter. Drop in well floured pans.

MRS. HULL.

Sand Tarts.

One pound of sugar; one-half pound of butter; the whites of four eggs beaten separately; one pound of flour; sprinkle sugar, cinnamon and nuts on top before baking.

MRS. VOSBURG.

New England Fried Cakes.

One scant cup of granulated sugar; rounding tablespoonful of lard; one cup of sweet milk; 2 eggs; one-fourth teaspoonful of salt; one-fourth teaspoonful of nutmeg; 4 cups of flour; 4 rounding teaspoonfuls of Rumford Baking Powder.

With the flour, cream, lard and sugar, add eggs and beat thoroly, then add the milk and flour. More flour should be added on the kneading board until the dough can be rolled out one-fourth of a ninch thick and retain its shape when cut.

MRS. I. W. HAY.

Sugar Cookies.

2 scant cups of sugar; one cup of butter; one egg; one-fourth cup of sour milk; one-half teaspoon-

ful of Arm & Hammer Baking Soda; one-half teaspoonful of vanilla; 3 cups of flour.

MRS. NELL CARSON.

Doughnuts.

One cup of sugar; three well beaten eggs; one cup of rich, sweet milk; one teaspoonful of Arm & Hammer Baking Soda; 2 teaspoonfuls of Cream of Tartar; pinch of salt; flavor to taste; flour enough to handle nicely without sticking to the hands.

MRS. W. H. ALBERT.

Cookies.

Cream one and one-half cups of butter and two cups of sugar; add three eggs. Dissolve one teaspoonful of Arm & Hammer Baking Soda in two-thirds of a cup of sour milk and add to mixture. Sift two teaspoonfuls of Rumford Baking powder with enough flour to roll and flavor with nutmeg or lemon.

MRS. C. C. GOODMAN.

Ginger Bread.

One cup of baking molasses; one cup of brown sugar; one cup of butter; three eggs, not separated; 3 cups of flour; 2 large tablespoonfuls of cocoa; pinch of cinnamon, cloves and ginger; one teaspoonful of Arm & Hammer Baking Soda dissolved in a little hot water. When thoroly mixed add one cup of boiling water, stirring in a little at a time.

MRS. JOHN G. LINK.

Cocoanut Drop Cakes.

Two cups of sugar; and one cup of butter, creamed; then add four eggs; one cup of milk; one-

half pound of cocoanut; flour enough to drop from teaspoon, and four teaspoonfuls of Rumford Baking Powder.

MRS. E. W. FAIR.

Ginger Cookies.

2 cups of molasses; one cup of lard; one cup of sugar; two-thirds cup of sour milk; 2 eggs; 1 table-spoonful of ginger; three teaspoonfuls of Arm & Hammer Baking Soda stirred in flour and a teaspoonful of Arm & Hammer Baking Soda in milk.

MRS. E. M. MARTIN.

Frosted Creams.

One pint of molasses; one-half cup of sugar; two table-spoonfuls of butter; two table-spoonfuls of lard. Mix, let come to a boil and when cold, add 2 beaten eggs; 2 teaspoonfuls of ginger; one teaspoonful of cinnamon; two teaspoonfuls of Arm & Hammer Baking Soda; one-half cup of sweet milk; flour enough for soft dough. Cut in squares and bake in medium oven. Cover with frosting made of one cup of milk and one cup of sugar. Boil until it strings.

MRS. B. S. MUNCH.

Drop Cookies.

Two cups of brown sugar; one scant cup of shortening; 3 eggs; one cup of sour milk; one cup of raisins; one cup of chopped nuts; one teaspoonful of vanilla; two teaspoonfuls of cinnamon; one teaspoonful of Arm & Hammer Baking Soda; pinch of salt; flour to stiffen.

Drop with teaspoon on well greased tins.

MRS. W. J. HINES.

Doughnuts.

Three eggs; one cup of sugar; six teaspoonfuls of melted lard; one cup of sweet milk; two teaspoonfuls of Rumford Baking Powder; flour to make stiff dough.

Roll and cut; boil in hot lard or Crisco.

MRS. E. W. WEBSTER.

Cream Cookies.

Two cups of sugar; 2 eggs; one cup of butter; one cup of sour cream; one teaspoonful of Arm & Hammer Baking Soda and a pinch of salt; one teaspoonful of lemon extract or one-half of a grated nutmeg; flour enough to make the dough just stiff enough to roll. Delicious.

MRS. D. S. SMITH.

New York Cookies.

One and one-half cups of sugar; one cup of shortening; 2 eggs; one-half cup of milk; two teaspoonfuls of Rumford Baking Powder; flavoring to suit taste; flour enough to roll out soft.

MRS. CHAS. J. BANGERT.

Rocks.

One and one-half cups of sugar; one scant cup of butter, creamed; beaten yolks of three eggs; one teaspoonful of cinnamon; 3 cups of flour; one pound of English walnuts; one and one-half cups of raisins, floured; one-half teaspoonful of Arm & Hammer Baking Soda in a little hot water; beaten whites of three eggs. Drop small spoonfuls in dripping pan.

MRS. CHAS. J. BANGERT.



Spice Cakes.

2 cups of molasses; one cup of sugar; one cup of butter; one cup of milk; one teaspoonful of Arm & Hammer Baking Soda; one teaspoonful of cinnamon; one teaspoonful of cloves; one teaspoonful of allspice; one teaspoonful of ginger; one teaspoonful of nutmeg; 3 eggs; flour to mix.

Bake in patty pans; cover with chocolate icing ground spice.

MRS. FENNEL.

Fruit Cookies.

2 eggs; 2 cups of sugar; one cup of butter or lard; one cup of sour milk; one teaspoonful of Arm & Hammer Baking Soda; one teaspoonful of Rumford Baking Powder, well rounded; one cup of raisins; one-half cup of walnut meats; flour.

MRS. NEILSON.

Ginger Cookies.

3 eggs, well beaten; one and one-half cups of sugar; one and three-fourth cups of butter; 2 cups of molasses; 2 teaspoonfuls of Arm & Hammer Baking Soda in one-half cup of boiling water; 3 teaspoonfuls of ginger; one teaspoonful of cloves; flour. Mix soft as can be handled.

MRS. NEILSON.

Soft Ginger Bread.

One-half cup of sugar; one cup of molasses; one-half cup of lard; one teaspoonful each of ginger, cloves, cinnamon; two teaspoonfuls of Arm & Hammer Baking Soda; one cup of boiling water; two and

one-half cups of flour; two eggs, well beaten; add last thing one cup of raisins, chopped and dredged in flour.

HAZEL LIDDLE.

Soft Ginger Bread.

One-half cup of sugar; one cup of molasses; one-half cup of butter; one teaspoonful each of ginger, cinnamon and cloves; two teaspoonfuls of Arm & Hammer Baking Soda dissolved in one cup of boiling water; two and one-half cups of flour. Add two beaten eggs last. This is excellent.

MRS. D. M. DeHAAS.

Soft Ginger Bread.

One cup of molasses; one-half cup of sugar; one-half cup of butter; two teaspoonfuls each of ginger, cinnamon and cloves; two teaspoonfuls of Arm & Hammer Baking Soda dissolved in a cup of boiling water; two and one-half cups of flour. Beat all together and just before baking add two well beaten eggs.

MRS. MAUD HILL.

Ginger Bread.

One cup of molasses; one cup of sugar; one cup of buttermilk; two and one-half cups of flour; one-half cup of butter or lard; one egg; one teaspoonful of Arm & Hammer Baking Soda; one heaping teaspoonful of ginger. Use dark molasses and bake in moderate oven.

MISS WASHINGTON.



Hermits.

One cup of brown sugar; one-half cup of butter and lard; one cup of sour milk; one teaspoonful of Arm & Hammer Baking Soda; 2 eggs; one teaspoonful of cinnamon; one teaspoonful of cloves; one-half cup of raisins; a little nutmeg.

Hermits.

One cup of butter; one and one-half cups of sugar; two and one-half cups of flour; 3 eggs; one teaspoonful of Arm & Hammer Baking Soda in two tablespoonfuls of water; one teaspoonful of cinnamon; one teaspoonful of nutmeg; one teaspoonful of brandy; one cup of raisins; one cup of currants; one cup of English walnuts.

MRS. QUINN.

Old Fashioned Lepps.

One quart of molasses; two tablespoonfuls of Arm & Hammer Baking Soda; two small cups of sour milk; 2 cups of melted lard.

Stir soda and molasses until light, then add the sour milk; one-half teaspoonful of salt; flour to make a stiff dough.

Let stand over night; roll out in the morning and bake.

MRS. BOYER.

Doughnuts.

One cup of sugar; one cup sour cream; 2 eggs; one teaspoonful of Arm & Hammer Baking Soda; the same of salt; sour milk can be used instead of cream; if so, add three tablespoonfuls of melted lard; a little nutmeg; use flour to make a stiff dough.

MRS. W. S. WOOD.
Fairchance, Pa.

Doughnuts.

One and one-half cups of sugar; one cup of sour milk or scant one-half cup of sour cream filled with milk. If not sour cream, add three tablespoonfuls of lard; 2 eggs; one level teaspoonful Arm & Hammer Baking Soda.

MRS. QUINN.

Ginger Wafers.

One cup of N. O. molasses; one cup of brown sugar; one cup of butter, lard or drippings.

Boil together. When cool, add one teaspoonful of Arm & Hammer Baking Soda; one well beaten egg; one tablespoonful of ginger and flour to make very stiff. Roll thin.

MRS. QUINN.

One Eggless, Snowflake Doughnut.

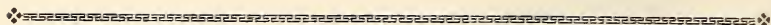
One cup of hot mashed potatoes; one and one-half cups of sugar; one and one-half cups of sweet milk; 2 tablespoonfuls of butter; 2 teaspoonfuls of Rumford Baking Powder; one-half teaspoonful of nutmeg; one-fourth tablespoonful of salt.

Use flour enough to make the dough stiff enough to handle. Roll half an inch thick; cut and fry.

MRS. JERRY MILLER.

Vanilla Wafers.

2 eggs; one cup of sugar; one-half cup of shortening; one teaspoonful of Arm & Hammer Baking Soda; one teaspoonful of cream of tartar; two teaspoonfuls of vanilla; one-half teaspoonful of salt; flour to roll out.



Ginger Drop Cakes.

One cup of sugar; one cup of lard and butter mixed; one cup of molasses; one cup of hot water; two teaspoonfuls of Arm & Hammer Baking Soda; two teaspoonfuls of ginger; one teaspoonful of cinnamon; one egg; four and one-half cups of flour.

MRS. ELIAS PHILLIPS.

Fried Cakes.

Six tablespoonfuls of melted butter; one and one-half cup of light brown sugar; three eggs; one cup of sweet milk; three teaspoonfuls of Rumford Baking Powder. Flavor with nutmeg. Flour to mix soft.

ADA DUNSMORE.

Sugar Cookies.

Two cups of sugar; one cup of lard; one-half cup of sweet milk; three eggs; a pinch of salt; one-half teaspoonful of nutmeg; three teaspoonfuls of Rumford Baking Powder; one level teaspoonful of Arm & Hammer Baking Soda; flour to make a stiff dough. Bake in a hot oven.

IRENE M. RICKARD.

Kellogg Cookies

Two cups of granulated sugar; one cup of butter and lard; three eggs, well beaten; one teaspoonful of Arm & Hammer Baking Soda; dissolved in a half of a cup of sour milk; flavor; flour to roll out. Use cutter with hole in center. Sprinkle with sugar before baking.

MRS. T. VOSBURG.

Ginger Cookies.

One cup of butter or lard; one cup of molasses; one cup of sour milk; one and one-half cups of brown sugar; one teaspoonful of ginger; a little cinnamon; one tablespoonful of Arm & Hammer Baking Soda. Mix soft.

MRS. SNYDER

Filled Cookies.

One cup of sugar; one-half cup of butter; one egg; one cup of sweet milk; three and one-half cups of flour sifted with two teaspoonfuls of cream of tartar and a teaspoonful of Arm & Hammer Baking Soda. Flavor with vanilla.

Filling.

One cup of raisins, chopped; one tablespoonful of flour; one-half cup each of sugar and water. Cook until it thickens. Put a teaspoonful on every other round and cover with a plain round and bake.

MRS. C. E. BAILEY.

Cream Puffs.—(1 Dozen).

One cup of hot water; one-half cup of butter. Boil together and while boiling stir in one cup of sifted flour, dry, take from the stove and stir to a thin paste. After this cools stir in three eggs, unbeaten. Stir five minutes. Drop in tablespoons on a buttered tin and bake in a quick oven 25 minutes. Do not open oven door more than possible and be careful that they do not touch in pans. This will make 12 puffs.

Filling.

One cup of milk; one-half cup of sugar; one egg; three tablespoons of flour; vanilla to taste.

Stir the flour in a little of the milk; boil the rest and stir until thickened. When both this and the puffs are cold open the puffs with a sharp knife and fill them with cream.

MRS. GUY MONTGOMERY.

Sand Tarts.

Three cups of flour; one cup of butter; one and one-half cups of sugar; one egg; cinnamon, sugar and almonds.

Mix flour and butter as for pie crust; add the sugar and egg beaten together and mix well. Let dough stand in cold place several hours. Roll very thin; sprinkle with sugar and cinnamon mixed. Put a nut in the center of each. Bake these cookies in a quick oven.

MRS. E. G. BOOZE.

Lady Fingers.

One-half cup of butter; and one cup of sugar, creamed. Add one well beaten egg; one-fourth cup of sweet milk; one pint of flour; one teaspoonful of cream of tartar; one-half teaspoonful of Arm & Hammer Baking Soda; one teaspoonful of vanilla. Cut in finger strips, roll in sugar and bake in quick oven.

MRS. E. E. MILLER.

Ginger Cookies.

2 eggs; one cup of molasses; one-half cup of sugar one cup of lard; two teaspoonfuls of Arm &

Hammer Baking Soda. Dissolve in one-half cup of hot water. Ginger to taste.

Doughnuts.

At six o'clock, P. M. take one pint of warm milk; one cup of melted lard and butter mixed; one cup of Baker's yeast.

Make a sponge of this and let raise till nine P. M., then take two cups of sugar, four eggs and beat to a froth. Mix all together, adding 1-2 teaspoonful of Arm & Hammer Baking Soda in hot water; one teaspoonful of salt using enough flour to make a stiff dough. Let stand until morning and then roll out one-half inch thick and cut. Raise two hours; fry in hot lard; when cool roll in powdered sugar. Very fine.

MRS. JOSEPH HUGHES.

Sugar Cookies.

One cup of lard and butter mixed; one and one-half cups of soft white sugar; one-half cup of sweet milk; 2 teaspoonfuls of Rumford Baking Powder; 2 eggs; 4 cups of flour. Spice to taste.

MISS MARY ROBINSON.

Snickerdoodles.

2 tablespoonfuls butter; one cup of soft sugar; one egg; one-half cup of chopped raisins; one-half cup of chopped nuts; one heaping teaspoonful of Rumford Baking Powder; 2 cups of flour. Drop by teaspoon and sprinkle thickly with sugar and cinnamon.

MRS. S. C. BOND.



Sugar Cookies.

2 cups of sugar; one cup of lard; 3 eggs; one-fourth teaspoonful of salt; one cup of sour milk; one teaspoonful of Arm & Hammer Baking Soda in milk; 2 teaspoonfuls of Rumford Baking Powder; flour enough for soft dough and flavor to suit taste.

MRS. E. M. LIDDLE.

Doughnuts.

One cup of sugar; four teaspoonfuls of melted butter; 3 eggs; one cup of sour milk; one teaspoonful of Arm & Hammer Baking Soda; pinch of nutmeg; flour enough to roll and fry in hot grease.

MRS. E. M. LIDDLE.

Ginger Cookies.

One cup of sugar; one cup of lard; 2 cups of molasses; one teaspoonful of cinnamon; 2 teaspoonfuls of ginger; 4 teaspoonfuls of Arm & Hammer Baking Soda; one cup of boiling water; flour enough for soft dough.

MRS. E. M. LIDDLE.

Nut and Raisin Cookies.

One cup of brown sugar; one cup of hot water; one cup of raisins.

Put on and boil five minutes. Let cool a little. One-half cup of lard or Crisco; two and one-half cups of flour; to this add one teaspoonful of Arm & Hammer Baking Soda; two teaspoonfuls of Rumford Baking Powder; one teaspoonful of cinnamon; one teaspoonful of allspice; one teaspoonful of cloves; one cup of nuts. Drop from spoon.

MARY HASTINGS.

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Fudge Cookies.

Four eggs, well beaten; two and one-half cups of brown sugar; one scant cup of flour; one teaspoonful of vanilla; one cup of nuts; one-half cake of chocolate.

Spread thin in pans and bake in slow oven for 30 minutes. Cut as soon as baked.

MARY PENTZ.

Drop Ginger Cakes.

One cup of sugar; one cup of sweet milk; one cup of molasses, one cup of lard and butter; three and one-half cups of flour; two eggs (not separated); one teaspoonful of ginger; one cup of seeded raisins; one dessert spoon of Arm & Hammer Baking Soda in a little hot water.

Bake in gem pans. This batter can be kept some time if kept in a cool place.

MRS. HORNER.

Hermits.

One cup of brown sugar; one-half cup of butter and lard mixed; one cup of sour milk; one teaspoonful of Arm & Hammer Baking Soda; 2 eggs; one teaspoonful of cinnamon; one teaspoonful of cloves; one-half cup of raisins; a little nutmeg; enough flour to drop nicely from spoon.

MRS. E. E. MILLER.

Cry-Babies' Cookies.

2 eggs; one cupful of cooking molasses; one cup of white sugar; one cupful of butter; two teaspoonfuls of ginger; two teaspoonfuls of cinnamon. Stir

together, then put two teaspoonfuls of Arm & Hammer Baking Soda in a cup and fill the cup with hot coffee; stir well into the butter, then add one teaspoonful of vinegar and a pinch of salt. Add four and one-half cups of flour and bake in a slow oven.

MRS. E. R. CRAIG.

Oatmeal Cookies.

One cup of butter or one-half cup of drippings or lard; one-half cup of chopped nuts; one cup of sugar; two eggs; 2 cups of rolled oats; one-fourth cup of milk; 2 cups of flour; one cup of raisins; one tablespoonful of Arm & Hammer Baking Soda.

Cream shortening; beat in sugar; egg yolks, well beaten and milk. Flour the raisins and nuts and stir in. Add egg whites beaten in dry, then the rolled oats. Mix and sift soda with flour; add to mixture and roll in thin sheets. Cut into shapes and bake in a moderate oven. This makes about five dozen cookies.

MRS. H. O'BRIEN.

Cream Puffs.

One cup of hot water; one-half cup of butter boiled together. Stir in one cup of flour. While boiling, take from stove and stir until smooth. Stir in three eggs not beaten. Stir all together five minutes. Drop in gem pans a tablespoonful for a puff. Bake about twenty minutes.

Cream For Puffs.

One cup of milk; one-half cup of sugar; one egg; 2 tablespoonfuls of cornstarch. Flavor with vanilla. Cook until thick.

MRS. B. A. BOOTH.



Filled Cookies.

One cup of granulated sugar; one-half cup of shortening; one egg; one-half cup of sweet milk; three and one-half cups of flour; 2 teaspoonfuls of cream of tartar; one teaspoonful of Arm & Hammer Baking Soda; one teaspoonful of vanilla.

Filling.

One cup of chopped raisins; one-half cup of sugar; one-half cup of water; one teaspoonful of flour. Boil until thick; let cook before using. Roll cookies and spread between two and bake.

MRS. THEODORE VOSBURG.

Lemon Cookies.

Two cups of sugar; one-half cup of butter; one-half cup of lard; 3 eggs.

Cream and beat together. Grate rind of one good sized lemon; then squeeze and add one teaspoonful of Arm & Hammer Baking Soda in lemon juice. Stiffen and roll out.

MRS. CASEY

Ginger Drop Cakes.

Three-fourths cup of butter and lard; three-fourths of granulated sugar; three-fourths cup of boiling water; one tablespoonful of Arm & Hammer Baking Soda; 4 eggs; one pint of baking molasses; one tablespoonful of ginger; flour to stiffen.

MRS. NULL.



Drop Cakes.

One-half cup of butter; one cup of sugar; cream; two-thirds cup of sweet milk; 2 eggs; 2 cups of sifted flour; one teaspoonful of orange flavoring; two teaspoonfuls of Rumford Baking Powder; whites of eggs last.

MRS. SPRANKLE.

Fruit Drop Cakes.

One cup of sugar; one-half cup of butter; 2 eggs; one-half cup of chopped English walnuts; two thirds cup of sour milk; one-half teaspoonful of Arm & Hammer Baking Soda; one-half teaspoonful each of cinnamon and nutmeg; one cup of raisins, 2 cups of flour.

MRS. ELIAS PHILLIPS.

York State Cookies.

Four eggs; two cups of sugar; one cup of butter; one scant teaspoonful of Arm & Hammer Baking Soda; 2 tablespoonfuls of sour milk.

Ginger Cookies.

1 cup of molasses; 2 cups of sugar; one cup of butter or one-half cup of lard; 2 eggs; one table-spoonful of ginger; one tablespoonful of Arm & Hammer Baking Soda in one-half cup of boiling water; 2 cups of flour.

Drop Cookies.

One and one-half cups of brown sugar; one-half cup of butter (scant); 2 eggs; one-half cup of sour cream, (scant), one teaspoonful of Arm & Hammer



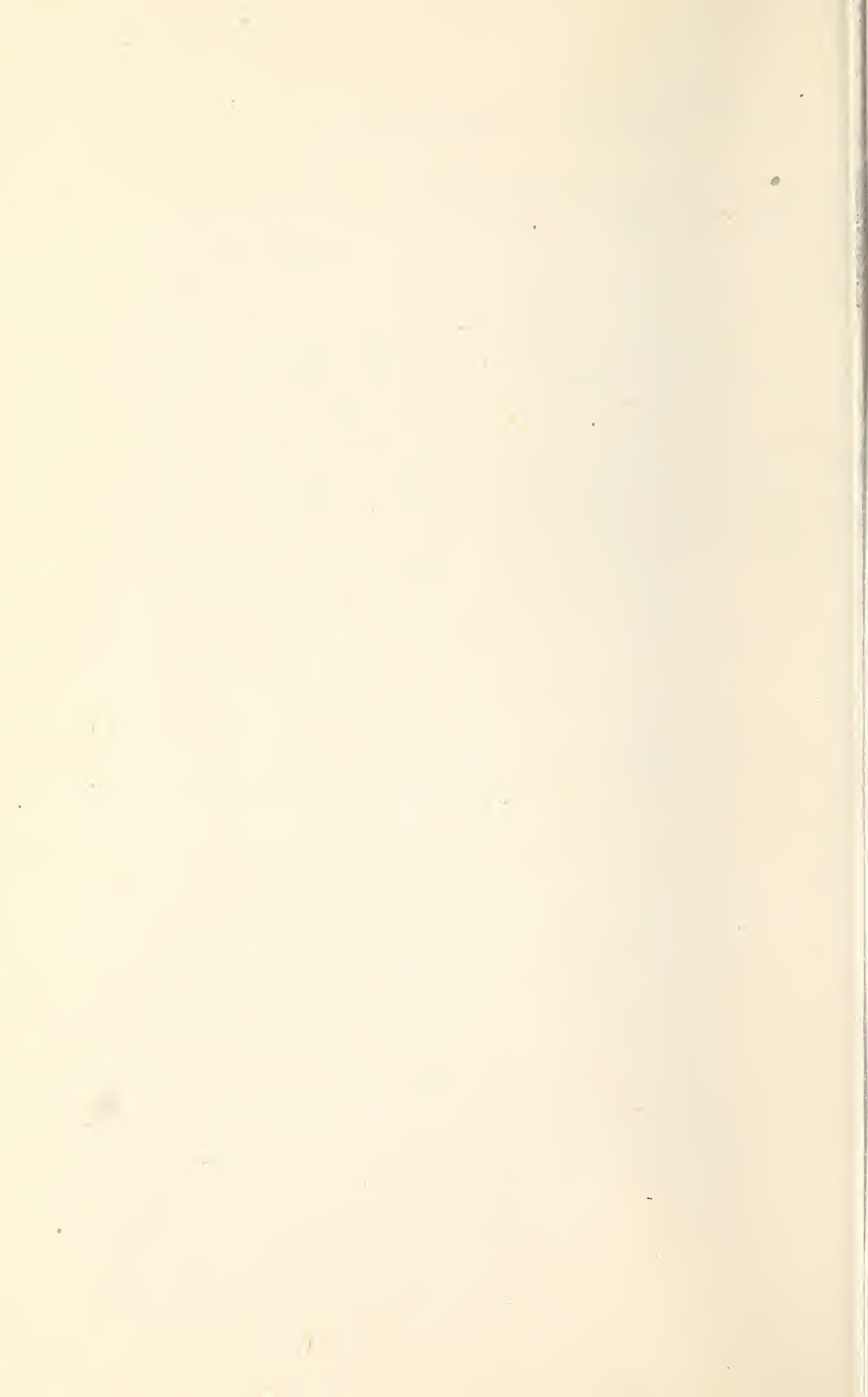
Baking Soda; one teaspoonful of vanilla; two cups of flour; one cup of nut meats.

MRS. W. T. EVANS.

Cinnamon Flats.

Nine heaping tablespoonfuls of flour; one cup of sugar; two teaspoonfuls of Rumford Baking Powder; sift all together; thin in as for pie crust one heaping tablespoonful of butter. Stir in one egg; and one cup of milk; put in two pie tins and over top sprinkle 2 tablespoonfuls of sugar, one of cinnamon and piece of butter size of a cherry, rubbed together. Bake 20 minutes.

MRS. C. P. WEART,
Friendship, N. Y.



CAKE, ICING, Etc.

Prince Albert Cake.

One and one-half cups of sugar; one-half cup of butter; two eggs, using the white of one for icing; one cup of sour milk; one level teaspoonful of Arm & Hammer Baking Soda; one teaspoonful of cinnamon; one-half teaspoonful of cloves; two teaspoonfuls of cocoa; one pinch of salt; two and two-thirds cups of flour.

Use Swansdown prepared Cake Flour and this makes two layers.

Icing.

Boil one and one-half cups of granulated sugar in water until it threads; white of one egg; one cup of seedless raisins chopped. Cook in a little water until dry; when done raisins must be dry; one-half cup of chopped walnuts; ten cents worth of candied cherries cut medium. Mix all together.

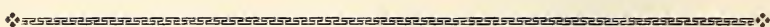
MRS. A. H. SINDORF.

Cucumber Pickle.

One cup of sugar; one cup of salt; one-half cup of dry mustard; one gallon of vinegar.

If vinegar is too sour use three quarts of vinegar and one quart of water. Mix all together cold and pour over cucumbers.

MRS. A. H. SINDORF



Filled Cookies.

One cup of sugar; one-half cup of shortening; one egg; one-half cup of milk; one level teaspoonful of Arm & Hammer Baking Soda; two level teaspoonfuls of Rumford Baking Powder, sift with one cup of flour, then add two and one-half cups of flour. Roll very thin then put filling on and lay another cookie on top and bake.

Filling.

One cup of chopped raisins; one-half cup of sugar; one-half cup of nuts; one-half cup of milk. Let come to a boil then thicken with a heaping teaspoonful of flour.

MRS. A. H. SINDORF.

Recipe for Nut Bread.

One egg, well beaten; one and one-half cups of brown sugar; one and one-half cups of milk; one-half teaspoonful of salt; four teaspoonfuls of Rumford Baking Powder; four cups of sifted flour (sift baking powder with flour); one cup of chopped nuts; put in pans, let raise thirty minutes then bake one hour in a slow oven.

MRS. A. H. SINDORF.

Salad.

One head of lettuce; take one round of pineapple; spread with cream cheese thinned with cream; cut pimientos in shape of flower petals; use one spoonful of mayonnaise in centre and garnish with walnuts.

MRS. BLOOM.

HOUSEHOLD HINTS

"Things you should know."

GRASS STAINS—To remove grass stains rub thoroughly with molasses and rinse in clear water.

ODORS IN ICE BOX—Charcoal placed in the ice box will absorb the odors.

IRON RUST—Sour milk will remove iron rust—soak the article well.

TO PREVENT BOILING OVER—If the upper edge of the saucepan is well buttered, milk, chocolate or anything of the kind will not boil over.

TO REMOVE WHITE SPOTS—To remove white spots from furniture rub with alcohol or camphor and then with good furniture polish.

TO PREVENT COLDS—Drop five or six drops of camphor on a teaspoon of sugar, and take it when you feel cold coming on.

INK STAINS—To take ink out of linen dip the ink spot in pure melted tallow, wash out and tallow and ink will come out with it. This is said to be unfailing.

LAGRIPPE CURE—One and one-half cups of onions chopped fine, 1 cup vinegar, boiled together and strained; add one cup N. O. molasses. 2 lemons, one-fourth pound of rock candy. Boil all together.

TO REMOVE STAINS—Pitch, tar, wheel grease, machine oil. Run lard into the stain, let stand a half hour, then wash in cold water with plenty of soap.

TO FRY DOUGHNUTS—Before melting lard put a teaspoon of vinegar in with lard. It keeps the doughnuts from taking up the grease.

WASH FATS FROM DOUGHNUTS—If doughnuts are dipped quickly into boiling water immediately after taken from the boiling fat, a surprising amount of the fat is washed from them, thus making them more easily digested.

MOTH KILLER—(SURE)—If moths get into a closet saturate a cloth twelve inches square with formaldehyde. Put in the closet, closing the door for twelve hours. Same plan may be used in chests, trunks, etc. The fumes will kill moth, as well as their eggs, and germs of any kind. Leaves no odor.

FOR GOITRE, TUMOROUS GROWTHS, ETC.—One ounce potassium iodide, one ounce water. Dose: Two drops four times a day in a teaspoon of water for three days; then three drops for three days; then five drops four times each day.

IRON RUST—Rub iron rust spots with lemon juice, cover with salt and dry in sun. Repeat until the spots disappear.



T A B L E S

TABLE OF MEASURES AND WEIGHTS

Almonds—one-third cup (chopped)	1 ounce
Butter—2 cups (solid)	1 pound
Butter—2 tablespoons	1 ounce
Chocolate—1 square Baker's	1 ounce
Coffee—4 and one-third cups	1 pound
Cornmeal—2 and two-thirds cups	1 pound
Eggs—9 large	1 pound
Flour—4 cups (pastry)	1 pound
Flour—4 and one-half cups (graham)	1 pound

GROCERS' WEIGHTS AND MEASURES

Butter	100 pounds.	1 firkin
Beans	60 pounds.	1 bushel
Buckwheat	52 pounds.	1 bushel
Coal	76 pounds.	1 bushel
Cornmeal	50 pounds.	1 bushel
Flour	196 pounds.	1 barrel
Pork or beef	200 pounds.	1 barrel
Peas	60 pounds.	1 bushel
Potatoes	56 pounds.	1 bushel
Salt	280 pounds.	1 barrel

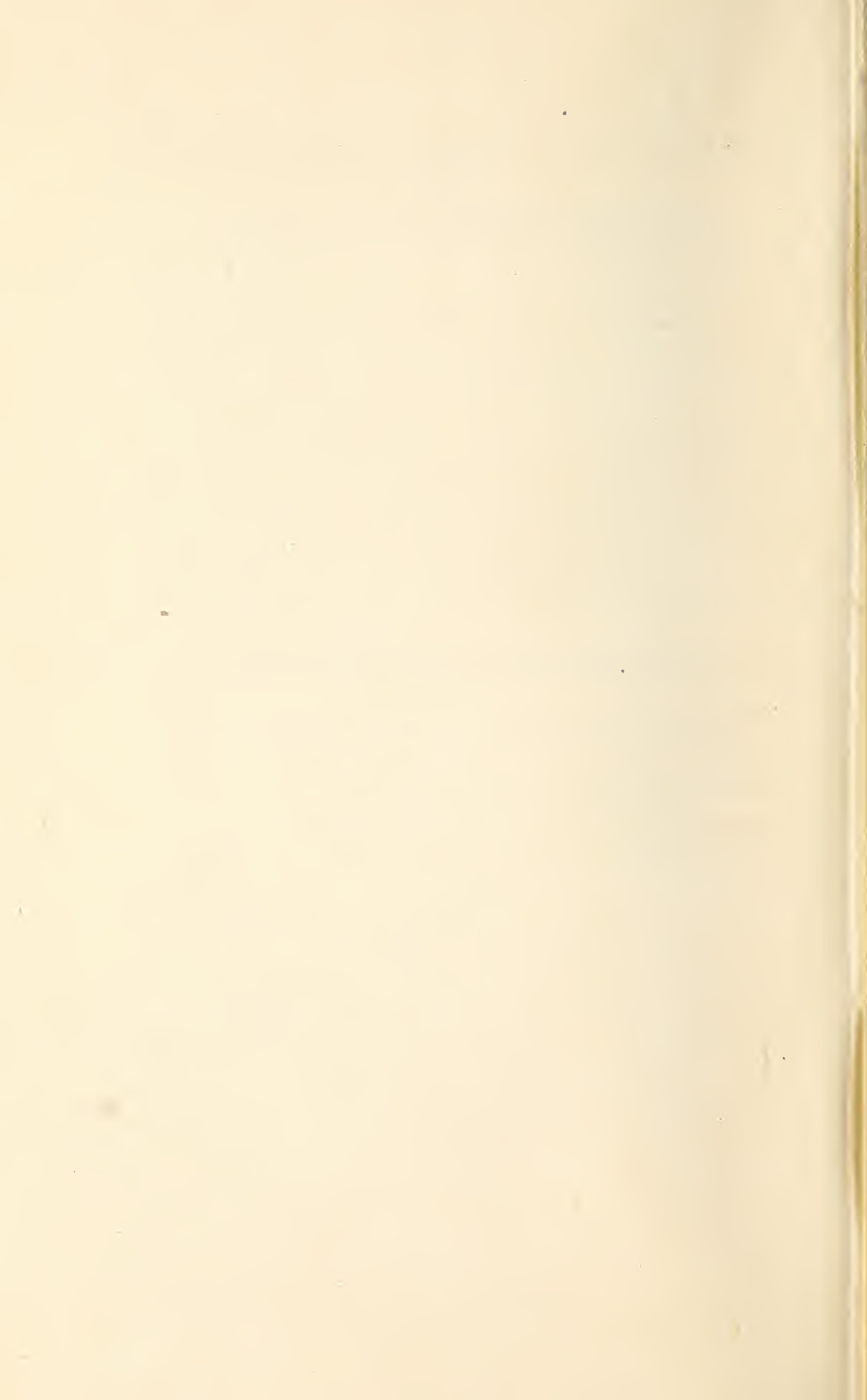


TIME FOR SUMMER VEGETABLES

Greens—Dandelions	One and one-half hours
Spinach	One hour
String Beans	Two hours
Green Peas	Twenty minutes
Beets	One to three hours
Turnips	One to three hours
Squash	One hour
Potatoes	One-third hour
Corn	One-third hour
Asparagus	One-third hour

TIME FOR WINTER VEGETABLES.

Squash	One hour
Potatoes	One-half hour
Potatoes, baked	One-hour
Sweet Potatoes	Three-fourth hour
Baked Sweet	One hour
Turnips	Two hours
Beets	Three and one-half hours
Parsnips	One hour
Carrots	One and one-half hours
Cabbage	Three hours



CONSTRUCTORS

versus

DESTRUCTORS

All progress, social or material, is directly due to our men and women of broad vision and constructive intellect, natural builders who think, not within circumscribed limits of their own personal interests, but in terms of communities, nations and continents; eager builders of a greater future for humanity.

Parasites of society, non-producers, demagogues, advocates of class distinction, political plunderers, fanatics, promoters of sedition, are DESTRUCTORS.

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